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AN OFF WEEK FOR BEEF IMPORTS.

The past week was a light one for beef imports. The expected direct boat from South America did not arrive in time to be unloaded, and the week's totals were confined to South American beef coming via Liverpool, of which there were 8,497 quarters, all chilled. There were no mutton imports for the week.

Last week's record imports, totalling 42,797 quarters of beef and 20,356 carcasses of mutton and lamb, were enough to supply the market for some time, even though much of it was shipped through the country, and even though a good share of it was held up temporarily by government inspectors.

This was the first hold-up of imported beef of any consequence, and was due to the objection by our meat inspection service to the use of the Linley process, which is accepted by British and European authorities and generally used in the European trade.

Two of the largest consignments of beef on last week's boat, shipped by two of the British-owned Argentine packing concerns, were held up because the government suspected them of having been preserved by the formaldehyde process. All the other meat on the boat passed the government tests and was admitted. It was presumed that if the government adhered to its attitude this beef would have to be shipped out, probably to England. But New York agents to whom this beef was consigned sent protests to Washington and the beef was released.

Meat shipments from Argentina to the United States continue on a liberal scale. Cable advices state that during the past week the totals included 58,000 quarters chilled and frozen beef, 8,000 carcasses mutton and 1,000 carcasses lamb, compared with clearances the week previous amounting to 17,000 quarters, 2,000 carcasses and 2,000 carcasses, respectively. Since January 1 exports have aggregated 199,000 quarters of beef, 53,000 carcasses mutton and 28,000 carcasses lamb, to all countries.

IMPORTED BEEF TONGUES.

The United States Bureau of Animal Industry announces that it has reliable information that a large percentage of frozen beef tongues exported from the Argentine Republic have shown lesions of actinomycosis and that these lesions were largely confined to glands of these organs. This information is given for the benefit of inspectors who examine imported meat products, with the view that all which are unfit shall be excluded from admission to the United States.

AUSTRALIA SHIPS MEAT DIRECT TO NEW YORK But Live and Freight Costs Bring Prices Up Almost to Parity

(Special Correspondence of The National Provisioner.)

Brisbane, Q., Australia, March 1, 1914.

The first direct shipment to New York of meat from Brisbane, the capital of Queensland, the largest of all the cattle States of Australia, has just been made in the steamer Banffshire. The shipment included about 8,000 quarters of frozen beef and 160 quarters of veal. The vessel is also carrying a good deal of case meats, tallow, wool, etc., from other States. The steamer Norfolk will follow from Brisbane, and it seems likely that regular consignments from this port will follow, inquiries having been made for accommodation.

It has been reported here that Sydney S. Marshall, manager of Booth & Co., the San Francisco firm that handles much of the meat sent from Australia, recently declared: "The trade in Australian meat on the Pacific coast is increasing rapidly, although the present high prices are somewhat deterring the demand for the imported article. The prices of the Australian beef are becoming closer to the American meat prices, and the margin caused by the removal of the tariff duty has been practically absorbed by the last advance in price in Australia. If these advances continue the trade will of necessity vanish."

He also stated that the trade in chilled beef had died away owing to the high rates charged by the shipping companies. Although the meat that was chilled landed in perfect condition, the importers had had to revert to frozen meat again.

The prices of cattle continue to harden, and the rates are higher than ever. At the last sales in Brisbane the rates were from 10 to 15 shillings per head higher than those recently ruling, and these in their turn were much higher than for some time before. The quotations for live beef last week at Brisbane (the heart of the cattle country) were: Bullock beef, 24 to 25 shillings per 100 lbs.; prime cow, 22 to 23 shillings per 100 lbs.; medium, 20 to 21 shillings. The market for sheep has also been firmer than before, no doubt a reflex of the beef market. The market last week was from 1 to 2 shillings per head better than in the previous week.

These advances are having their effect on the prices of beef to consumers, and already there are loud murmurings of the cost of meat to city families. No doubt in turn this

will give a stiffening to prices for poultry, the raising of which has not been systematized in Australia yet. Like the keeping of hogs, it is more or less a side line with most farmers. The number of poultry farms is comparatively limited.

New British and Government Meat Plants.

Following the announcement that the English corporation known as the Union Cold Storage Company had purchased a number of large pastoral holdings in the Northern Territory, it is now stated that the company is prepared to erect private freezing works in that Territory, to take the place of the government works proposed by the Labor government when in charge of the affairs of Australia.

Now that there are Labor party governments in power in some of the States of Australia the public has come to look without surprise on announcements of collective enterprises. The most novel of late years was that made the other day that the State Labor government in New South Wales intended to establish a rendering works in conjunction with the State abattoirs. The building is already under way, and machinery has been ordered. In Sydney, where the new works are to be established, there are about 25 similar works in private hands, representing a capital investment of \$450,000, and a turnover of \$2,500,000 per annum. It is said that if the government works are established all except two or three of the private works will have to close. The government works will cost about \$500,000. Attempts are being made to show that the new works cannot be an economic success.

Meat Inspection in Australia.

The inspection of meat for export from Australia is controlled by the Commonwealth Government. But in certain States, to prevent overlapping of the work, the inspection for both internal and external consumption is carried out by the same staff. In New South Wales the veterinary officer has a staff of 42 inspectors, and last year over 4,000,000 carcasses were examined, of which 19,000 were condemned as diseased or otherwise unfit for human consumption.

On the condition of meat placed upon the market in Sydney, which is the largest capital city in Australia, a member of the Mas-

ter Butchers' Association and an alderman of one of the Councils, said that "the hordes of Asia would refuse to eat some of the meat sent to Sydney for consumption." He added that it was a scandal that such stuff should be sent in. It is a peculiar feature of the meat trade of Australia that the inspection of meat intended for export is much more strict than that for local consumption.

The Big Australian Meat Strike.

The meat industry in Australia has been suddenly plunged into a serious dispute between employers and employees. At present the trouble applies to the retail trade for home consumption. It originated in Sydney, the largest capital city, in a demand for more wages and fewer hours, and has since spread to Melbourne, the sister capital city.

The men demanded a week of 48 hours and an increase of 10 shillings per week in wages. The employers were willing to compromise with a week of 49½ hours and an increase of 5 shillings per week. When this proposal was rejected the employers put their backs to the wall to resist what they claimed were repeated and unbearable demands for more money. An impasse was reached in the negotiations, and each side prepared for a lengthened struggle.

The wages demanded by the men were as follows: First shopman, \$18.60 per week; second shopman, \$16.80 per week; other shopmen, \$16.20 per week; salter, \$18.60 per week; carter and assistant, \$15 per week; carter only, \$13.60 per week; scalders, \$16.20 per week; first small goods man, \$18.60 per week; assistant small goods man, \$16.80 per week; fillerman, \$16.80 per week; cooker, \$16.80 per week; boners and trimmers employed in shops or small goods factories shall be classed as other shopmen, and paid not less than \$13.60 per week.

[EDITOR'S NOTE.—Since this letter was written cable advices from Sydney state that a settlement was reached. The slaughtering

butchers and meat salesmen agreed to resume work at the old rates pending an adjustment through the medium of the Minister of Labor.]

Rural Retail Meat Prices in Australia.

I quote here the list of prices announced by a butcher in a rural district which is the centre of distribution for a large number of stock in the adjoining State of New South Wales. The prices may be accepted as a fair average of the cost in country centres in Australia, but much below the prices charged to consumers in the large centres of population, where higher prices may be expected from the higher rents and cost incurred in distribution:

Pork.—Per pound, leg pork, 6d.; loin pork, 7d.; chop pork, 7d.; corned pork, 5d.; corned leg pork, 6d.; pigs' cheeks, 2½d.; tripe, 4d.; dripping, 6d.

Veal.—Per pound, fillets veal, 5d.; loin veal, 4½d.; shoulders veal, 4d.; ribs veal, 4d.; breasts veal, 3d.; veal cutlets, 6d.; knuckle veal, 6d.; calves' fry, 6d.; German sausage, 6d.

Mutton.—Per pound, legs mutton, 4½d.; shoulder mutton, 3½d.; loin mutton, 4d.; mutton chops, 4d.; salt mutton, 2½d.; salt legs, mutton, 4d.; smoked mutton, 4d.; smoked legs mutton, 4½d.

Beef.—Per pound, beef steak, 4d.; rump steak, 6d.; sirloin roast, 4d.; rib roast, 3½d.; fresh round, 4d.; corned round, 4d.; corned brisket, 2½d.; ox tongues, 2s.

Lamb.—Per pound, hindquarter lamb, 5d.; forequarter lamb, 4d.; leg lamb, 6d.; shoulder lamb, 5d.; loin lamb, 5d.; lamb chops, 6d.; lamb fries, 3d. each.

[EDITOR'S NOTE.—This is the eighth in a series of letters from The National Provisioner's special correspondent in Australia, which country is the latest to be considered as a possible source of meat supplies for the United States. Since the indications have strengthened that Argentina would be unable to meet all demands of Europe and this country, Australia has been turned to as a possible solution of the problem. The National Provisioner's representative there will endeavor to keep the trade posted.]

HOW FOOD LAW APPLIES TO MEAT INSPECTION

Rules for Co-operation Between Two Sets of Inspectors

The Federal Bureau of Animal Industry, having charge of meat inspection, has issued instructions to its inspection force to co-operate in every way with inspectors of the Bureau of Chemistry of the United States Department of Agriculture, which has lately been given authority to include meats under the food and drugs act enforcement. Meat inspectors are to examine and give opinions on any meat product seized by food inspectors, and help them in every way. The notice says: *To inspectors in charge of meat inspection:*

For the purpose of close co-operation between the Bureau of Animal Industry and the Bureau of Chemistry in the enforcement of the food and drugs act in its application to meat and meat food products, particularly the provisions of paragraph 6 of section 7, and section 10 of the act, inspectors in charge are directed to respond to all requests made upon them by inspectors of the Bureau of Chemistry to examine and give opinion regarding the condition of any meat or meat food product seized or about to be seized under the terms of the food and drugs act by inspectors of the Bureau of Chemistry.

Such examinations may be made by the inspector in charge in person, or he may detail one or more competent inspectors of his force to make the required examination and report thereon to him. The inspector in charge should

in all cases inform the inspector or other proper official of the Bureau of Chemistry in writing of his judgment of the condition of the product examined. The examination and the opinion given should refer directly to the question of whether the meat or meat food product in question consists in whole or in part of a filthy, decomposed, or putrid animal or vegetable substance, or any portion of an animal unfit for food, whether manufactured or not, or if it is the product of a diseased animal, or one that has died otherwise than by slaughter, or is unsound, unhealthful, unwholesome, or otherwise unfit for food.

Inspectors of this bureau will make an accurate record of all such examinations and of the opinions given, such record to be filed for use should the inspectors be summoned as witnesses in cases prosecuted under the food and drugs act. A brief report by letter should be forwarded to the bureau covering inspections made pursuant to the foregoing instructions.

Instructions of the Bureau of Chemistry.

The following instructions issued by the Chief of the Bureau of Chemistry to inspectors of that bureau, relative to co-operation, are here quoted for the information of employees of this bureau:

Since the abrogation of regulation 39 as announced in F. I. D. 151, it becomes the duty

of food and drugs inspectors to include meat and meat food products in those classes of foods and drugs over which they have been required heretofore to maintain supervision under the law.

The principal if not the exclusive charge for prosecutions against the sale and shipment of meat will be under paragraph 6 of section 7 of the act, which states that an article shall be deemed to be adulterated: "If it consists in whole or in part of a filthy, decomposed, or putrid animal or vegetable substance, or any portion of an animal unfit for food, whether manufactured or not, or if it is the product of a diseased animal, or one that has died otherwise than by slaughter."

The application of this law to meat and (Continued on page 43.)

FORBID OIL TREATED WITH CARBON.

The Federal meat inspection authorities will not permit the use of carbon in treating oils used in meat food products unless the inspection shows that the carbon treatment leaves no sulphur in the product. Sulphur is forbidden, and it is claimed that the carbon contains sulphur, which is often left in the oil. The notice says:

"The bureau has received a request from an official establishment for permission to use carbon in the treatment of oil used in meat food product, it being alleged that other establishments are using oil thus treated.

"A recent examination shows that the carbon contains sulphur which is extracted by the oil and that such oil is capable of developing high color when subjected to prolonged heating. As sulphur is a prohibited ingredient, oil containing it should not be permitted in the preparation of a meat food product.

"Inspectors in charge of meat inspection are directed to see that oil which has been treated in the manner indicated is not used in any meat food product prepared under their jurisdiction, unless it has been previously determined that the charcoal used or the method of application is such that sulphur is not added to the oil. Samples of oil should be submitted for analysis to determine whether or not sulphur is present."

CATTLE OVER 12 MONTHS NOT VEAL.

The carcasses and parts of bovine animals over 12 months old which are slaughtered in official establishments shall not be designated as those of veal or calves, according to a ruling of the federal meat inspection authorities. In the slaughter of such animals the hides shall be removed at the time of slaughter to afford an opportunity for proper inspection, and the necessary additional facilities shall be furnished for inspecting their carcasses and parts as are furnished for inspecting those of other cattle.

CALF'S FOOT JELLY NOT MEAT FOOD.

Calf's-foot jelly will in future not be considered a meat food product within the meaning of the meat-inspection act and regulations. Permission will be granted for the temporary use of labels, etc., covering this product and which have been previously marked with the federal bureau stamp of approval and number. When they are exhausted no more will be issued.

TONSILS CALLED INEDIBLE TISSUE.

Tonsils are classed as inedible tissue by the federal meat inspection authorities, and inspectors are instructed to require that they be removed from tongues or other edible parts before such organs or parts are processed or forwarded from official establishments.

Watch page 48 for bargains.

SLAUGHTERING AND MEAT PACKING CENSUS

Federal Figures for 1909 Finally Compiled and Summarized

A review of the final Federal Census Bulletin on the slaughtering and meat packing industry for 1909 appeared in the last two issues of The National Provisioner. Following the figures on scope, output, employment in the industry, etc., the bulletin takes up the figures relating to volume of production and cost of materials, as follows:

How Cost of Meat Packing Increased.

Table 19 shows statistics of materials used in the industry as a whole for 1909, 1904 and 1899.

In the slaughtering and meat packing industry the cost of materials forms a larger proportion (91.3 per cent.) of the total expenses than in most other industries, owing to the fact that the processes of manufacture are comparatively simple and inexpensive.

No statistics were secured concerning the quantity of meat or other materials used by establishments engaged in the manufacture of sausage, and the cost of materials for this branch of the industry is included in the amount shown for "all other materials" in Table 19. This item for the industry as a whole, amounting to \$148,692,917 in 1909, includes also the cost of containers, or of materials used in their manufacture, of cottonseed oil for the manufacture of lard compounds and lard substitutes, of materials for ice making and refrigeration, and cost of fuel and rent of power.

The total cost of all materials increased \$517,517,685, or 75.5 per cent., from 1899 to 1909. Exclusive of goats and kids, for which there are no available figures for 1904 or 1899, and of "all other animals," for which the cost only was returned, 56,745,705 animals were slaughtered by establishments in the industry in 1909, as compared with 46,115,375 in 1899, an increase of 10,630,330, or 23.1 per cent.

The total cost of all animals slaughtered, including goats and kids and "all other animals," was \$960,725,581 in 1909 as compared with \$570,183,432 in 1899, an increase of \$390,542,149, or 68.5 per cent.

The increase from 1899 to 1909 in the number of beefs slaughtered was 2,589,036, or 46.9 per cent.; in number of calves, 1,620,871, or 183.4 per cent.; of sheep and lambs, 3,145,329, or 34.5 per cent.; and of hogs, 3,275,094, or 10.7 per cent. The increase in cost of beefs on the hoof for the same period was \$144,980,748, or 58.7 per cent.; of calves, \$17,777,460, or 245.1 per cent.; of sheep and lambs, \$23,065,099, or 62.6 per cent.; and of

hogs, \$205,013,354, or 73.6 per cent. Thus hogs showed the greatest absolute, and calves the greatest relative, increase both in number and in cost during the 10 years.

In the cost of "all other" animals slaughtered is included a large expenditure for poultry, many of the establishments doing an extensive business in this line.

"Dressed meat, purchased" includes not only meat for curing, but also fats for the rendering of lard, and shows the very material increase of \$39,161,300, or 72.2 per cent., from 1899 to 1909.

The gross and net weight in pounds, on the hoof and dressed, with averages per head, of the principal kinds of animals slaughtered in 1909, 1904 and 1899, are shown in Table 20. The dressed weight is exclusive of edible offal.

Table 20 shows a decrease for the 10-year period 1899-1909 in the average dressed weight of beefs, hogs, sheep and lambs. The average weight of calves increased.

Total Number of Animals Slaughtered for Food.

The number of animals killed in wholesale slaughtering and meat packing establishments obviously represents only a portion of the total number of animals slaughtered for food. In order to secure this total, as required by a special amendment to the act

tered represented 60.2 per cent.; sheep and lambs, 16.7 per cent.; beefs, 15.4 per cent.; calves, 7.4 per cent., and goats and kids, three-tenths of 1 per cent.

The bulk of the slaughtering in 1909 was done by wholesale establishments, almost two-thirds of the animals being killed in such plants. The larger number of calves, however, were slaughtered by retail establishments.

It is notable that a larger number of hogs than of other animals were slaughtered on farms and ranges. Such animals can be slaughtered in the open with very little preparation and very few implements, and the edible offal is easily handled. It should also be borne in mind that a great many farmers have their own smokehouses and make a practice of curing the pork produced on their farms. The number of hogs slaughtered on farms and ranges represented 82.8 per cent. of all animals slaughtered on farms and 28.9 per cent. of the total number of hogs slaughtered in the United States.

Table 22 shows by States the number and cost of each of the several kinds of animals slaughtered in 1909, and the number only of the animals slaughtered in 1904 and 1899. The States included are those in which were slaughtered during 1909 at least 100,000 beefs, 50,000 calves, 100,000 sheep and lambs, and 200,000 hogs. (Table omitted here.)

Illinois ranked first in 1909, 1904 and 1899 in the slaughtering of each of the kinds of animals for which figures are given. Kansas ranked second in 1909 in the slaughter of beefs and hogs, and New York in the slaughter of calves and sheep and lambs.

A comparison of the statistics for 1909 and

TABLE 21.

All animals slaughtered for food: 1909.

Kind.	Total.	In slaughtering and meat packing estab- lishments.	In retail slaughter- houses.	On farms.*
		Number.		
Total	88,358,815	56,778,929	13,012,614	18,567,272
Beefes	13,611,422	8,114,860	4,087,922	1,408,640
Calves	6,515,976	2,504,728	2,879,648	1,131,600
Sheep and lambs	14,724,699	12,255,501	1,039,672	529,526
Hogs	33,219,568	33,870,616	3,970,435	15,378,517
Goats and kids	285,553	33,221	133,340	118,989
All other animals	1,597	1,597
} Per cent. of total.				
Total	100.0	64.3	14.7	21.0
Beefes	100.0	59.6	30.9	10.3
Calves	100.0	38.4	44.2	17.4
Sheep	100.0	83.2	13.2	3.6
Hogs	100.0	63.6	7.5	28.9
Goats and kids	100.0	11.6	46.7	41.7
All other animals	100.0	100.0

*The inquiry concerning the animals slaughtered on farms called for the number of "sheep" and "goats" without expressly stating that lambs and kids were to be included. It is possible, therefore, that the number of sheep reported may not include all the lambs, or the number of goats include all the kids. The omissions, if any, were presumably few.

providing for the Thirteenth Census, the enumerators obtained reports from retail slaughterhouses, and to these figures were added the statistics regarding the number of animals slaughtered on farms and ranges, secured through the census of agriculture. Table 21 shows the total number of animals reported as slaughtered for food in 1909.

The total number of animals slaughtered for food in the United States in 1909 was 88,358,815. Of this number, the hogs slaugh-

1899 indicates a shifting of the slaughter of beefs nearer to the source of supply, as the absolute increase in Illinois was only 124,140, while the increase in Kansas was \$435,233, and in Texas \$503,094.

The number of animals of the various kinds slaughtered in 1909, both in wholesale and retail slaughterhouses and on farms and ranges, is given by States in Table 23. (Table omitted here.)

(To be continued.)

TABLE 19.

Material.	1909.	1904.	1899.	Per cent. of increase:*
Total cost	\$1,202,827,784	\$811,425,562	\$685,310,090	75.5
Animals slaughtered	960,725,581	675,893,676	570,183,432	68.5
Beefes—				
Number	8,114,860	7,147,835	5,525,824	46.9
Cost	\$392,127,010	\$286,040,930	\$247,146,262	58.7
Calves—				
Number	2,504,728	1,568,130	883,857	183.4
Cost	\$25,030,014	\$12,665,557	\$7,252,545	245.1
Sheep and lambs—				
Number	12,255,501	10,875,339	9,110,172	34.5
Cost	\$59,924,931	\$44,359,804	\$36,869,832	62.6
Hogs—				
Number	33,870,616	30,977,639	30,595,522	10.7
Cost	\$453,383,845	\$329,765,480	\$278,370,494	73.6
Goats and kids—				
Number	33,224	(†)	(†)	...
Cost	\$121,230	(†)	(†)	...
All other animals	\$138,548	\$61,905	\$554,299	-75.0
Dressed meat, purchased	\$93,400,286	\$53,114,957	\$54,247,956	72.2
All other materials	\$148,692,917	\$82,416,029	\$60,878,681	144.2

*A minus sign (—) denotes decrease. †Figures not available.

TABLE 20.

Beefes	1909.	1904.	1899.
Number	8,114,860	7,147,835	5,525,824
Weight on hoof, pounds	8,265,991,836	7,485,407,944	5,908,105,706
Average weight on hoof, pounds	1,019	1,047	1,069
Weight, dressed, pounds	4,409,718,922	4,066,264,877	3,222,733,617
Average weight dressed, pounds	543	569	583
Calves.			
Number	2,504,728	1,568,130	883,857
Weight on hoof, pounds	419,604,089	261,683,572	124,354,340
Average weight on hoof, pounds	168	167	141
Weight dressed, pounds	262,315,076	161,049,581	79,498,483
Average weight, dressed, pounds	105	103	90
Sheep and lambs.			
Number	12,255,501	10,875,339	9,110,172
Weight on hoof, pounds	987,596,321	930,168,367	704,269,802
Average weight on hoof, pounds	81	86	84
Weight dressed, pounds	496,640,869	464,872,621	380,132,646
Average weight dressed, pounds	41	43	43
Hogs.			
Number	33,870,616	30,977,639	30,595,522
Weight on hoof, pounds	6,856,832,417	6,580,349,782	6,676,709,331
Average weight on hoof, pounds	202	213	218
Weight dressed, pounds	5,201,902,778	5,048,832,850	5,203,286,487
Average weight dressed, pounds	154	163	170

PRACTICAL POINTS FOR THE TRADE

EDITOR'S NOTE.—Nothing but actual, bona fide inquiries are answered on this page of "Practical Points for the Trade." The National Provisioner uses no "made-up" queries, with answers taken out of old, out-of-date books. The effort is made to take up and investigate each question as it comes in, and to answer it as thoroughly as time and space will permit, with a view to the special need of that particular inquirer. It must be remembered that the answering of these questions takes time, and that the space is necessarily limited, and inquirers must not grow impatient if the publication of answers is delayed somewhat. It should also be remembered that packing-house practice is constantly changing and improving, and that experts seldom agree, so that there is always room for honest difference of opinion. Readers are invited to criticize what appears here, as well as to ask questions.]

FAT YIELDS IN RENDERING.

A butcher and renderer in Ohio writes as follows:

Editor The National Provisioner:

What percentage is obtained from the rendering of good kidney and cod fat? Also the percentage of the general run of shop tallow?

Good fresh kidney and cod fat will yield 75 to 80 per cent. of No. 1 oleo stock, and in some instances a trifle higher. The scrap from the kettle may be washed and heated up and the oil resulting run off as No. 2 stock, or if considered good enough it may be run into the next batch of No. 1 stock. Sometimes such residue is passed to the tallow tank and rendered with tallow stock. Such manipulation is at the option of the operator, who usually tries to get the best and most possible out of whatever stock he handles.

Butcher shop fats, if the volume warrants, should be sorted and rendered separately to secure the best results. Also such fats should be clean, free of dirt, blood veins, lean meats, etc., tending to discoloration and destruction of the flavor of the rendered stock.

A test of city shop fat comprising 57 per cent. of fat and 43 per cent. of bones showed a yield of 44 per cent. of tallow. Another test showed that a batch of shop fat composed of 42 per cent. of fat and 58 per cent. of bones made a yield of 31 per cent. of tallow. Selected fresh scrap fat, rendered, showed 59 per cent. of No. 1 oleo stock. Such fats run from 55 to 65 per cent. oleo stock. A test of shop bones showed a yield of 14.75 per cent. of tallow and another showed 10 per cent. tallow, 10 per cent. glue and 35 per cent. fertilizer. Bones will run from 10 to 15 per cent. of tallow, ordinarily.

It has been the experience of expert fat men that—for instance—caul and ruffle fats, chilled on racks 36 hours to 28 degs. Fahr., when hashed and rendered do not make a satisfactory oil. It is somewhat musty, due to the fact that they think the fat is not chilled quickly enough. Fresh fats, well cleaned, chilled in ice water and hashed as soon as chilled, produce the best stock. The above-named fats shrank in chilling 4.67 per cent.

The following is a kidney fat test: No. 2 oleo oil, 40.09 per cent.; stearine, 24.69 per cent.; No. 2 stock, 10.57 per cent.; No. 3 stock, 14.01 per cent., and kettle scrap, 10.63 per cent.

TO CLARIFY A DARK GREASE.

The following inquiry comes from Tennessee:

Editor The National Provisioner:

Kindly inform one of your Southern subscribers how to clarify a dark grease. The grease is made from paunches and catch-basin skimmings.

Fuller's earth is the best method of clarifying greases.

It is generally agreed that it does not pay the packer to attempt the bleaching of low-grade greases. All material tanked should be handled as fresh as possible, and as free of dirt and foreign matter as possible. Skimmings, to get the best results, should be taken up daily, at least.

When the tank head is taken off scatter a plentiful amount of salt over the surface of the oil, and draw through several thicknesses of cheese cloth, which will clarify the grease to some extent.

The fuller's earth method of clarifying greases is unquestionably the best. Use a quantity sufficient to effect the desired bleach, to be determined by experiment from day to day until the proper quantity of earth to be used is arrived at.

The soapmaker does not want chemically-treated, low-grade greases, and it does not pay the packer, as before stated, to even attempt using earth. Use your material as fresh and as clean as possible, and thoroughly cook it.

GUIDE IN DENATURING GREASES.

For the purpose of securing uniformity in the matter of denaturing condemned greases, the Federal meat inspection authorities have prepared a color guide to be used in judging such greases. In this connection it should be understood that it is not deemed essential to the effective denaturing of a grease that its color be made to correspond exactly to the color of the guide; but it is important that the color of the grease, whatever its tint, be as intense as the color of the guide, and, so far as may be practicable, approximate the color of the guide.

The guide consists of a semi-solid medium of fairly permanent color, packed in bottles, and is to be handled and stored in accordance with the following requirements:

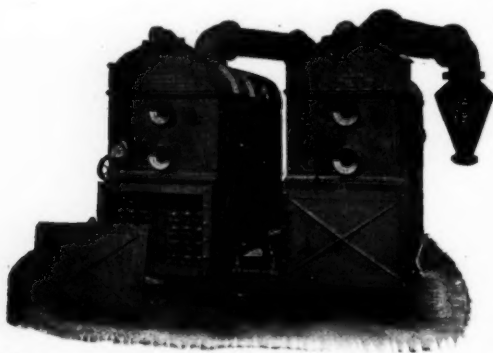
1. Color varies with the temperature, so in comparing colors of greases with the color of the color guide the greases should be reduced to the same temperature as the color guide.
2. Color guides should be kept in the mailing cases, in order to protect them from the action of light.
3. If the guide becomes mottled in color, or if there is reason to suspect that the color has changed slightly, melt the guide by placing it in water which has been heated to a temperature of 125 degs. Fahr., and then cool slowly to ordinary temperature.

ARGENTINE MEAT EXPORTS.

The following figures show the exports of meats from Argentina during the month of January, 1914, including shipments up to February 6, compared with the same period in the preceding four years:

	Frozen beef,	Chilled beef,	Frozen mutton,	Frozen lamb,
	quar-	quar-	car-	car-
	ters.	ters.	casses.	casses.
	Total.	Total.	Total.	Total.
Jan., '10...	114,031	83,179	168,306	19,110
Jan., '11...	147,684	176,842	364,558	19,471
Jan., '12...	137,359	143,533	196,997	83,040
Jan., '13...	180,599	217,321	240,205	44,825
Jan., '14...	64,320	324,048	218,110	42,913
To U. S., Jan.				
1914	2,690	25,799	6,900	7,000

Do you read this page every week?



OVER \$100,000 ANNUAL PROFIT

This is the estimate in a large Chicago packing house of the profit made in saving, by SWENSON EVAPORATORS, products formerly wasted. Every gallon of tank water, press water, scalding water, blood water and cooking water is run through two large triple effect Swensons using exhaust steam, and running 166 hours per week.

As this concern now owns nearly two score of Swensons purchased on more than 25 separate orders, it is easy to see what the management thinks of Swensons.

SWENSON EVAPORATOR CO.

945 Monadnock Block

(Formerly American Foundry & Machinery Co.)

CHICAGO, U. S. A.

49-29

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THE RISE IN MEAT COSTS

The high cost of meats is a threadbare
theme. The changes have been rung on it
for the edification of the consumer until he
is tired of the topic. Everybody has been
blamed, from the farmer to the retailer, and
everybody has explained.

As the packer has been taxed with the
chief share of the blame, perhaps he is en-
titled to an equally ample opportunity to
present his side of the case. He has not
been very prolific of explanations; possibly
he felt that he would be blamed anyway,
whether he explained or not. But figures
have talked and still talk for him.

The statistics gathered by the Federal Cen-
sus Bureau under the Census of 1910 relat-
ing to the slaughtering and meat packing
industry have been printed and reprinted
many times since their first issuance in pre-
liminary form. The complete chapter of the

Census of 1910 covering this industry has
just been issued by the Census Bureau, and
is now being reviewed in the news pages of
The National Provisioner. The figures are
familiar, but some of their aspects stand out
clearly as the tables of the final Bulletin
are studied.

Packers have contended—and the press and
agitators have scoffed at the contention—
that high prices were due to operation of the
law of supply and demand. Increased cost
of live animals and other materials has been
one of the results of the increased con-
sumptive demand as compared to the avail-
able supply. While the Census of 1910 shows
that the volume of meat production increased
in the decade between 1899 and 1909, it shows
that this increase was overbalanced by the
cost of production, which, of course, in-
cluded the cost of the live animal.

For instance, while increase in beef slaugh-
tering in the ten-year period was 46 per
cent., increase in cost of the animals was 58
per cent. More than doubling the cost of the
raw material outweighed any possible ad-
vantage derived from increased production.
Similarly, while calf slaughters increased 183
per cent., cost of the calves increased 245
per cent. Right here it may be said that
the 183 per cent. increase in calf slaughters
is in itself a striking sidelight on the rise
in beef prices. Killing off the beef supply
at its source at such a rate does not promise
much for the future.

The comparison in the case of pork is the
most striking. Hog killings increased only
10 per cent. in the ten-year period, while the
cost of the hogs to the packers increased
nearly 74 per cent. And yet people com-
plain because bacon and hams have gone up!

The number of sheep and lambs slaugh-
tered increased 34 per cent., but the cost of
the live animals to the slaughterer was nearly
63 per cent. more. And the packer who
did not kill, but bought his meats and fats
for curing, sausage making, rendering, etc.,
found that during this ten-year period the
cost of his materials had increased exactly
72.2 per cent.

The completed census returns show that
the total cost of all materials used in meat
packing increased 75.5 per cent. during the
ten-year period. In other words, it cost the
packer 75 per cent. more to turn out his prod-
uct than it had done before, and this in-
creased cost did not include labor or selling
expense. It was simply cost of materials.

These figures are official, and the result of
several years of careful examination and
compilation on the part of the experts of the
Bureau of the Census. They are significant,
to say the least. It is too much to expect,
however, that their significance will receive
the attention of critics of the meat trade.
They are not to their taste!

ARGENTINE PACKING INDUSTRY

Development in the Argentine meat pack-
ing industry is by no means confined to
American enterprise, the newspapers to the
contrary notwithstanding. British capital
is going into the meat industry in Argen-
tina and throughout South America quite as
actively as is the money of our American
packers. The British are not afraid to take
their chances there, in spite of the prevalent
belief—a belief which even our own gov-
ernment appears willing to assist in dis-
seminating—that American packers control
the field there and regulate the output to
suit themselves.

In addition to numerous new British pack-
ing enterprises in South America already re-
ported, and enlargements of British plants
already located there, the latest develop-
ment is the entrance of the great British
meat importing firm of Weddel & Company
into the Argentine field. This company al-
ready has a big packing plant under way
in Argentina, known as the Frigorifico
Nuevo, one with a capacity capable of hold-
ing its own with any American plant in Ar-
gentina. That it may be the better equipped
to do so, it is noted that the plans for the
plant were prepared by an American pack-
inghouse architect, D. I. Davis, of Chicago,
and the construction work is under the
supervision of an American packinghouse
engineer.

This is only a single example. News
filters through slowly from South America,
and politicians and sensationalists can often
dress it up to suit their purposes. But those
who take the trouble to look into the facts
often find the situation somewhat different
from the picture as it was painted.

FEDERALLY INSPECTED MEAT

Federal meat inspection reports show
that during January, 1914, animals slaugh-
tered under Federal inspection at all in-
spected establishments throughout the coun-
try included 585,164 cattle, 122,486 calves,
3,489,384 hogs, 1,296,625 sheep and 3,118
goats. Slaughter figures for the entire coun-
try, inspected and uninspected, are of course
impossible to ascertain at this time. But it
is interesting to note that January receipts
(which includes animals shipped out as well
as killed) at the six chief centers totalled
557,147 cattle, 38,435 calves, 1,739,010 hogs
and 1,061,451 sheep.

In other words, a far greater number of
meat animals were slaughtered under gov-
ernment supervision at all points than were
received at the six great livestock centers of
the country. This speaks well for the per-
centage of meat marketed in this country
which is produced under the strict inspection
of the government.

TRADE GLEANINGS

Swift & Company will erect a two-story branch house at Nashville, Tenn.

A modern slaughterhouse is to be erected at Nashua, Ia., by Emory Speedling.

The Pose Sausage Company at Marshalltown, Ia., has been purchased by Pfeifer & Hilleman.

The Toledo Union Stock Yards Company, Toledo, O., has reduced its capital stock from \$200,000 to \$100,000.

The Kearns & Lothscheutz Company will rebuild its sausage factory recently destroyed by fire at Springfield, O.

The Laporte tannery, Laporte, Pa., after a two years' idleness, will resume operations after the necessary improvements have been completed.

It is reported that the Texas Refining Company will locate a branch plant at Brownsville, Tex., for the manufacture of compound lard and soap.

Argentine and Belgian capitalists have formed a company with a capital stock of \$1,000,000 to erect a meat chilling plant at Puerto de Zado, Patagonia.

The Co-operative Stock Raisers Company of Wilmington, Del., has been incorporated to raise livestock, with a capital stock of \$150,000, by F. D. Buck and others.

The Empire Packing House, New York, N. Y., has been incorporated with a capital stock of \$5,000 by P. Mazer, 13 East Broadway; C. David and J. B. Neuman, of New York.

The cold storage warehouse of David Mayer at 2292 Twelfth avenue, New York City, N. Y., has been damaged by fire. Around \$15,000 worth of poultry and meats were consumed.

J. D. Monie, Moosic, Pa.; H. P. Houser and W. P. Murphy, of Duryea, Pa., have incorporated, under the laws of Delaware, the Wyoming Valley Stock Farms with a capital stock of \$250,000.

The Wheat Ham Company, of Pennsylvania, has applied for a charter. The company is to manufacture and sell prepared food products from meats, cereals and vegetables. H. A. Bush, F. C. Stephens and W. J. Stephens are the incorporators.

The Beluga Fishery & By-Products Company, New York City, N. Y., has been incorporated with a capital stock of \$300,000 to manufacture fish oils, guano and fish products. L. Weiss, G. C. Young and A. Falkenstein are the incorporators.

The Godfrey Co-operative Fertilizer & Chemical Company, Newark, N. J., has been incorporated with a capital stock of \$100,000 by G. Burgert, G. H. Glass, Jr., G. L. Kelly, New York; J. W. Curly and C. F. Godfrey, of Newark.

OPPOSE RAILROAD CAR CHARGES.

Meat packers are in line with other shippers in opposing the proposal of the Interstate Commerce Commission to allow the railroads to make a charge of something like \$2 per car for "spotting" or switching on to private tracks. A recent bulletin sent to members of the American Meat Packers' Association by Secretary McCarthy says:

"A proposition is now before the Interstate Commerce Commission which would permit the railroads to charge an extra amount of \$2 per car for "spotting" or switching onto private tracks. This would be in addition to the regular rate. It is our contention that this service is already contemplated and provided for in the rate and always has been since the establishment of railroads in the United States. This is a seriously radical departure from well-established and strictly-maintained principles, and would cause much confusion and annoyance to our members, and would result in serious discrimination which the interstate commerce law seeks to eliminate.

"We are filing a protest against this proposition with the Interstate Commerce Commission, but it will be helpful to us if each of our individual members will write

immediately to their Congressmen and Senators making a protest, and also by addressing a similar communication to George B. McGinty, secretary, Interstate Commerce Commission, Washington, D. C.

MEAT INSPECTION CHANGES.

Recent changes in the federal meat inspection service are announced as follows:

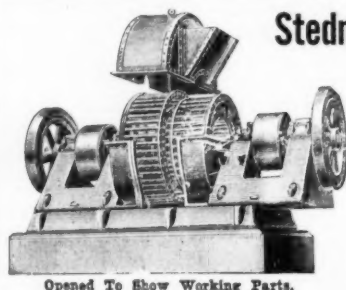
Meat inspection inaugurated: Schwarzschild & Sulzberger Company, of Louisiana, Shreveport, La.; Workman Packing Company, 2626 Shields avenue, Chicago, Ill.; John Sohl, 1447 Clay street, Dubuque, Ia.; C. Perceval (Inc.), 4 Ninth avenue, New York, N. Y.; National Hotel Supply Company, 444 West Fourteenth street, New York, N. Y.; Johnson Butterine Company, 322-324 Clark avenue, St. Louis, Mo.; J. G. Walker & Son (Inc.), 36 North street, Boston, Mass.; Wattendorf & Co., 44½ Merchants Row, Boston, Mass.; Edwin A. Davis, 16 Blackstone street, Boston, Mass.; Huntley & Coaker, 47 Blackstone street, Boston, Mass.; Edward Davis (Inc.), 168 Chambers street, New York, N. Y.

Meat inspection discontinued: W. E. McCormick Packing Company, South St. Paul, Minn.; Charles F. Matlage & Sons, 335 Greenwich street, New York City, N. Y.; Aaron Levy & Co., 264-268 Hudson avenue, Brooklyn, N. Y.; Simon Hauser & Son, 220 Frelinghuysen avenue, Newark, N. J.; David H. Craig, Forty-eighth avenue and Thirtieth street, Chicago, Ill.; H. P. Pumphrey & Co., 1925 Vine street, Baltimore, Md.

PROPOSAL.

PROPOSALS FOR INDIAN SUPPLIES.—Department of the Interior, Office of Indian Affairs, Washington, D. C., March 17, 1914. Sealed proposals, plainly marked on the outside of the sealed envelope: "Proposal for rolled barley," etc., as the case may be, and addressed to the "Commissioner of Indian Affairs, Sixteenth and Canal Streets, Chicago, Ill.," will be received until 2 o'clock p. m., of Thursday, April 23, 1914, and then opened, for furnishing the Indian Service with rolled barley, beef, mutton, pork, corn, salt, groceries, glassware, agricultural implements, wagons, school supplies, etc. Bids must be made out on Government blanks. Schedules giving all necessary information for bidders will be furnished upon application to the Indian Office, Washington, D. C., and the U. S. Indian Warehouses at New York City, Chicago, St. Louis, Omaha and San Francisco. The department reserves the right to reject any and all bids or any part of any bid.

CATO SELLS,
Commissioner.



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A MOTOR TRUCK RECORD.

A remarkable motor truck record is reported by W. R. Knights, a Minneapolis manufacturer. Mr. Knights purchased a KisselKar 1,500-pound truck in November, 1911, and has driven it 40,000 miles, frequently over-loaded. The truck has averaged 13 miles to a gallon of gasoline, 3,500 miles to a set of pneumatic tires, and up to date has never required overhauling or repairs.

COLD STORAGE REFRIGERATORS.

The agitation against cold storage is in reality a repetition of the old story of the ant and the cricket. Wise people store perishable goods when cheap, with a view of selling them with profit when in demand later on. One of these wise, successful men is Carl Petersen, of No. 749 Superior street, Toledo, Ohio, who just installed a sectional cold storage refrigerator 35 feet x 15 feet x 15 feet, built by the Cincinnati Butchers' Supply Co., Cincinnati, Ohio. The dry, cold air refrigerators manufactured by this firm are known for high efficiency and economical use of ice.

PREMIUM HAMS BY AIR LINE.

The world's freight and express delivery records were smashed into smithereens recently in Florida, when Swift & Company utilized the air boat service now in operation between St. Petersburg and Tampa. The Hefner Grocery Company in St. Peters-

burg discovered that its supply of hams and bacon was running short and wired Swift & Company's branch store at Tampa to ship one case of each by the Air Boat Express.

The telegram was received by Swift & Company at 11:04 a. m., and they wired back that shipment was on the way and should reach St. Petersburg in twenty minutes. The distance between the two points is about 25 miles and the trip was made in 17½ minutes, the goods being delivered and in the store at 11:25 a. m. An interesting fact in this connection was that the wire sent by Swift & Company reached the grocery company 40 minutes after the goods had been delivered.—Inter State Grocer.

PACKERS' WAY OF HANDLING WOOL.

The packer who handles enormous quantities of wool prepares it for market by a careful sorting process, sending the output of his "pullery" to the dealer in seventy-three distinct grades. In his selling methods the packer is characteristically economical; in fact, he is entitled to the credit of reducing the distribution of his products to a fine art. If squeezing his wool into a common receptacle were advantageous he would not go to the expense of grading. In this respect he has established a standard that the grower cannot afford to ignore.

Staple leaving the packer's pulling establishment sell as sample at any wool market in the world, while on the other hand, the

average American clip has a seriously circumscribed sphere, as its purchase is more or less of a gamble, and in original bags it is penalized in such a manner that the best sells on the same basis as the worst.—Chicago Breeders' Gazette.

MEAT SUPPLIES IN GERMANY.

Official statistics of slaughtering for the markets and for household consumption give the per capita meat production of Germany in 1912 as 49.4 kilos (109 pounds), while an investigation conducted by the Imperial Health Office places the per capita net imports of fresh and prepared meats, lard and animal fats at 2.5 kilos (5½ pounds). The total per capita consumption was therefore 114½ pounds, of which 4.8 per cent. was imported.

In the last two or three years the number of cattle has diminished somewhat, owing to the dry season of 1911 and to the prevalence of cattle diseases. These conditions, however, are abnormal, and it appears probable that the number will again increase.

The number of meat animals, etc., in Germany on January 10, 1873, and December 2, 1907 and 1912, is shown in the following table:

	1873.	1907.	1912.
Cattle	15,776,702	20,630,544	20,158,738
Sheep	24,999,406	7,703,710	5,787,848
Swine	7,124,088	22,146,532	21,885,073
Goats	2,320,002	3,533,970	3,383,971
Poultry ...	(*)	77,103,045	82,474,317

*Not given.

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per month was made by
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and we will prove it.

Chicago Mill and Lumber Co.
Wire-Bound Dept. CHICAGO

ICE AND REFRIGERATION

NEW CORPORATIONS.

Florence, N. J.—The Ireton Ice and Cold Storage Company has been incorporated with a capital stock of \$50,000 by J. A. Ireton, W. K. Weber and W. L. Hamilton.

Dover, Del.—The Home Products Company, of Pittsburgh, Pa., has been incorporated with \$1,000,000 capital stock by C. C. Asche, Pittsburgh; J. T. Madison, Wilkesburg, Pa.; W. J. Leader, of Duquesne, Pa. They will acquire by purchase or otherwise cold storage plants and engage in agriculture, horticulture, etc.

ICE NOTES.

Rialto, Cal.—It is reported that a pre-cooling plant is to be erected here for fruit cars.

Trenton, N. J.—The Sanitary Ice Company has had plans prepared for its new ice plant.

San Benito, Tex.—Roy Campbell will shortly commence the erection of his cold storage plant here.

Milford, O.—The Batavia Ice Company has been capitalized at \$16,000 and work of enlarging the plant will be started May 1. Officers elected for the ensuing year are: President, J. S. Louis, Cincinnati; vice-president, W. C. Bishop; secretary, W. R. Walker; treasurer, Dr. J. J. Werner; superintendent, Charles Craver.

Springfield, Ill.—The Striffler Ice Company will erect a \$15,000 addition to its plant in North Klein street this spring. A permit for the erection of the two-story brick building has been issued and work will be commenced as soon as possible. The addition will be of brick, two stories in height, and will be 50 x 100 feet. It will contain seven rooms, and when completed will be used for the manufacture of ice.

Whittier, Cal.—The Whittier Ice and Cold Storage Company has placed orders for the

machinery for the new plant to be installed here. Mr. A. Harter and his business partner, F. Hawswirth, closed the contract for single unit machinery which will provide for 30 tons refrigeration and the production of 15 tons of ice each day. Work will start soon on the foundations for the new building and everything is promised to be in working order before the first hot days of summer.

STANDARDIZE COLD STORAGE RULES.

At a recent meeting of the Council of the International Association of Refrigeration, held at Paris, it was decided to take part in the international conference called by the British government to meet in London next August, and the one to be held in Paris in February, 1915, which conferences are to be attended by official delegates from various countries for the purpose of simplifying and standardizing the various cold storage regulations applying to international commerce in perishable food stuffs, and to establish rules with a view to securing for the public the best possible conditions from a sanitary and health viewpoint.

It is a well-known fact that international commerce in food stuffs is depending more and more on the assistance of refrigeration, and it certainly is in the interest of all concerned to facilitate such commerce as much as possible, one of the immediate results being a reduction in the cost of living.

At the international conferences mentioned, the following points will be considered:

1. Inspection and labeling of products previous to entering cold storage.
2. Conservation of products: (a) In exporting cold storage plants; (b) in refrigerated transportation; (c) in importing cold storage plants and in the cities of consumption.
3. Personnel of inspection: (a) In the exporting cold storage plants; (b) in transportation, and (c) in the ports of entry.
4. Packing of products and by-products of the cold storage industry.

5. Sanitary inspection of refrigerated provisions in importing countries.

6. General hygienic conditions to be observed by exporting cold storage plants, transports and importing cold storage plants.

7. General supervision of national and international commerce in refrigerated products by the different countries.

8. Leaving the label of origin on refrigerated products while in international commerce.

Appointing an arbitration council charged with deciding all questions of litigation arising from conditions of delivery and quality of refrigerated goods.

LOW TEMPERATURE RESEARCHES.

At the recent meeting of the Council of the International Association of Refrigeration at Paris the proposition of Mr. Georges Claude was adopted, to raise at once by international subscription a fund of \$20,000, destined to enable the cryogenic laboratory at Leyden to complete the equipment necessary for verifying the physical theories advanced regarding the constitution of atoms.

The cryogenic laboratory at Leyden is said to be unexcelled in its facilities for research work at very low temperatures. During the forty years of its existence such remarkable work has been performed there as to give it an important position in the scientific world. In fact experiments are being performed there which could not be carried out elsewhere without creating a laboratory at a cost of about two millions of dollars.

It is here where on July 10, 1908, Prof. Onnes first succeeded in liquefying helium at a temperature of — 269 deg. C. (452 deg. below zero Fahr.), producing in six hours over 6 cubic inches of liquid helium, using 4,580 cubic inches of liquid air and 1,220 cubic inches of liquid hydrogen. Since then a temperature of — 272 deg. C. has been reached, which is within one degree C of the absolute zero temperature. From the foregoing the importance of the resolution is apparent.

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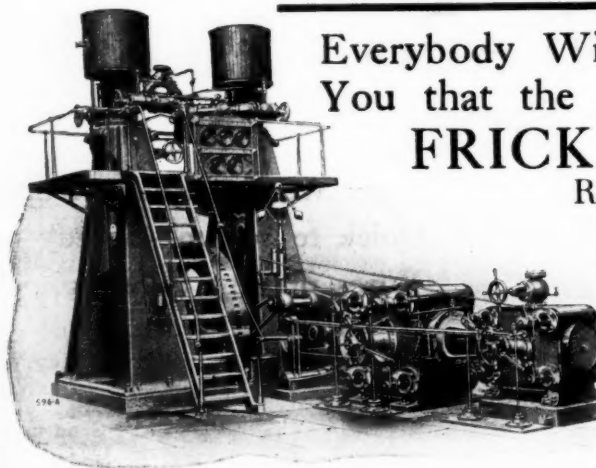
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DETROIT: Riverside Storage & Cartage Co.; Newman Bros., Inc.
DALLAS: Oriental Oil Co.
HAVANA: O. B. Cintas.
INDIANAPOLIS: Railroad Transfer Co.
JACKSONVILLE: St. Elmo W. Acosta.
KANSAS CITY: Crutcher Warehouse Co.
LIVERPOOL: Peter R. McQuile & Son.
LOS ANGELES: United Iron Works.
LOUISVILLE: Union Warehouse, 7th and Magnolia Sts.
MILWAUKEE: Central Warehouse.

MEMPHIS: Patterson Transfer Co.
MEXICO, D. F.: Ernst O. Heinsdorf.
NEWARK: American Oil & Supply Co.
NEW ORLEANS: Chas. F. Ranta.
NEW YORK: Roessler & Hasselacher Chemical Co.; Shipley Construction & Supply Co.
NORFOLK: Nottingham & Wrenn Co.
PITTSBURGH: Pennsylvania Transfer Co.
PROVIDENCE: Rhode Island Warehouse Co.
ROCHESTER: Shipley Construction & Supply Co.
SALT LAKE CITY: Utah Soap Co.
ST. LOUIS: Pillsbury-Becker Engineering & Supply Co.
ST. PAUL: R. B. Whitacre & Co.
SAN ANTONIO: Oriental Oil Co.
SAN FRANCISCO: United Iron Works.
SAVANNAH: Benton Transfer Co.; R. Zuck, Jr.
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COLD STORAGE LEGISLATION.

With the declared intention of preventing the "cornering of food products, raising prices arbitrarily, and keeping goods indefinitely in the freezer," the legislatures of various states have passed laws to "regulate" the business of cold storage. In drafting these provisions the law makers usually did not avail themselves of expert testimony, and as they could not be expected to be fully informed of the true facts, many stipulations were embodied in the rules which do more harm than good to the general public, as one or two years operation of the laws will prove.

One of the most objectionable conditions peculiar to all these laws is the time limit imposed upon the storage of perishable products. In some cases the storage period is so short as to greatly curtail the main object of cold storage, namely to conserve food stuffs from the time of plenty to the natural period of scarcity.

In this cold storage legislation not enough attention is paid to an enforced inspection of the products going into storage. A strictly fresh cool egg placed promptly into cold storage will positively be more wholesome after ten months cold storage than a common egg after two months storage.

Furthermore, it has been shown that commercially it does not pay to keep goods longer than a year in storage; in fact, meats and other products are not kept longer than a few months. Accordingly there is no necessity for imposing a short limit; it is much more important to prescribe proper standards for the quality and condition of goods entering cold storage.

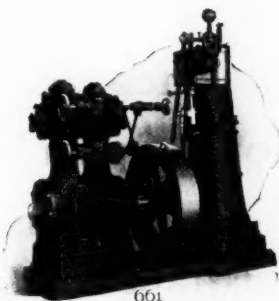
Another grave defect in all these laws is the omission of particulars as to temperatures and humidity under which goods are to be stored. An egg received in good condition and kept at the proper humidity at a temperature of 29 deg. F. will be more wholesome at the end of ten months than another egg kept for ten weeks at 36 degrees and 90 per cent. humidity. Similar conditions obtain in other products. Instruments are available giving a graphical record of the temperature and humidity existing in a storage room during any desired time.

When goods are stored at the proper temperature there is absolutely no need of a time limit, because the goods will keep perfectly during their commercial period of storage.

Cold storage goods suffer their greatest damage after removal from storage, being carelessly exposed by many dealers to the ordinary room temperature of 70 deg. F. or higher, when one day's exposure will do more harm than 100 days in cold storage, the result being that cold storage goods ultimately compare unfavorably with strictly fresh unstored products.

Evidently there is room for proper regulations protecting public health by compelling retailers to exercise the necessary care in the storing of goods taken from cold storage plants.—Refrigerating World.

WATCH PAGE 48 FOR BARGAINS



A Short Ice Crop

means higher prices for ice next summer.

Don't let the other fellow beat you to it. Install a Refrigerating Plant now. If you look around you will probably be surprised to find how many of your competitors have adopted the modern system of **MECHANICAL REFRIGERATION**. It is more economical, more sanitary and more reliable.

Get busy if you want a plant for the coming season. A **YORK Refrigerating Plant** will prove a profitable investment for you. Let us tell you why.

$\frac{1}{2}$ -ton Refrigerating Capacity and upward.

Prices on application.

York Manufacturing Co.
York, Pa.

Ice-Making and Refrigerating Machinery Exclusively

Branches in all Principal Cities

The correct estimated value of A Refrigerator Door and Window—is service

1st—Efficiency

2nd—Strength and Durability

JONES COLD STORE DOOR CO., HAGERSTOWN, MARYLAND, products combine and recommend to the trained and untrained eye, unexaggerated ability to perform its work and to stand up to its place.

The construction object is in defiance to the

SLAM BANG LABORERS

"DISABLE ME IF YOU CAN"

HINGES AND FASTENERS weigh 60 lbs. to the set.

The doors and Windows work as easily as the front Door on your dwelling.

They will not leak.

Refrigerator Door and Frame and Windows mean shipped complete ready to set in the opening.

We guarantee our "AD" statements.

We believe a big part of our success is due to pleasing our patrons.

We are the sole manufacturers of the "NO EQUAL" DOOR with round jams so popular with the packing trade.

Our Revolving Ice Cream Door is a success for its purpose.

Our Ice Doors and Chutes do all that is required.

Jones Cold Store Door Co.
Hagerstown, Md., U.S.A.

HARRY D. OPPENHEIMER of Chicago, since 1896 associated with the firm of S. Oppenheimer & Co., hereby announces that on March 20th, 1914, these relations were terminated by mutual agreement.

Mr. Oppenheimer will soon announce to the trade the name under which he will engage in the Sausage Casing business, definite plans for which have been already perfected.

PROVISIONS AND LARD

WEEKLY REVIEW

All articles under this head are quoted by the barrel, except lard, which is quoted by the hundredweight in tierces, pork and beef by the barrel or tierce and hogs by the hundredweight.

Prices Lower—Trade Quiet—Hog Values Maintained—Hog Movement Larger—Quality Fair—Packing Gains.

While provision contract values during the past week did not move to any important extent until Wednesday, when there was general weakness, there was a little easing and some evidence of a gain in offerings. This at the middle of the week caused a recession in values. The packing statistics for the week were somewhat larger than expected, showing a gain compared with last year, and this was partly responsible for the selling pressure which developed. The smaller packing last year, however, was partially due to the severe floods in the Ohio Valley, which so seriously interfered with traffic conditions.

At the six leading points last week the hog receipts were 102,000 more than last year, and there was some little increase in the movement of sheep. The packing for the week reflected this larger movement, and the total was 465,000, against 390,000 a year ago, making the total since March 1 1,339,000, against 1,290,000 last year. It is a rather interesting feature that with the feeling so strongly expressed by the trade all the season that there would be a decrease in the movement of hogs just a few weeks ahead all through the winter, there was a gain in the winter packing compared with last year, and the first month

of the summer season is about over, with a small gain in the packing. These figures show that the possible falling off is still to come.

The average prices are very well maintained. The average for the past week was slightly over \$1 per 100 lbs. above the average for the same time in the seven preceding years. The price of cattle shows a gain of \$1.55 per 100 lbs. above the average for the preceding seven years, while there has been very little change in the price of mutton and lambs. The receipts of hogs at the leading Western points since November 1, which of course does not include a number of the smaller packing points, shows a total of 10,359,000, compared with 9,781,000 for the corresponding time last year. The trade is beginning to look forward now to the April statement of the livestock supply in the country, showing the losses from disease during the past year. In view of the reports of smaller total supply in the country, this question of the losses from disease will be an important one, in connection with the fact that the actual movement to market is ahead of last year.

In connection with the possible supply of meats from other countries, a very interesting compilation has recently been issued by the Department of Agriculture, giving the total number of cattle slaughtered in the Argentine during recent years. For 1912 the figures of

slaughter given show a total of 2,360,000, not including calves, of which the preceding year there were 340,000 killed. The exports of meats and packinghouse products of all kinds, including live animals, amounted in value in 1912 to \$67,252,319, compared with \$65,913,927 the preceding year. In connection with this statement was a summary showing that in the four months ending with January 1, 1914, there were imported into the United States a total of 43,837,348 lbs. of fresh and frozen meats, of which 24,972,920 lbs. were from the Argentine. Of canned meats there were imported 2,227,032 lbs.; cured meats, 1,477,614 lbs., and including sausages, oleostearine and other packinghouse products, the grand total was 49,892,878 lbs., of which 26,420,078 lbs. were from the Argentine.

Speaking of the Argentine supply, the report says: "Cattle in the Argentine are not more numerous than they were five years ago, and perhaps they are less numerous. That country cannot increase its beef supply permanently until the slaughter first ceases to increase, or actually lessens sufficiently to give its herds liberty and time to increase."

The estimated total number of cattle in the Argentine in 1912 was 29,016,000, compared with 28,786,168 the preceding year, and compared with the census figures in 1908, of 29,116,625.



Quality
Uniformity
Purity
Reliability

Consider each and all of these points in judging ammonia. The economy and efficiency of your cooling system are based on the quality of your anhydrous ammonia.

We guarantee the Armour brand to be pure and dry—free from all foreign substances and non-condensable gases.

In the great Armour plants this brand is used exclusively. Use it in your plant and be assured of complete satisfaction and the very highest degree of cold-producing power.

Each drum is tested for purity, dryness and volatility. Sold subject to your test before using.

Stocks carried at all principal shipping points. Write for information.

The Armour Ammonia Works

Owned and Operated by **ARMOUR COMPANY**

CHICAGO, ILL.

The export movement of American hog products continues fairly good. So far this season, since November 1, the shipments of meats have increased slightly over two million lbs. compared with a year ago, and the total aggregates 150,000,000 lbs. On the other hand, there has been a decrease of 54,394,000 lbs. in the exports of lard, which, in connection with the decrease in the exports of compound lard, tend to show either that the price of edible fats in America has told against foreign interest in American markets, or else there has been a greater substitution of other edible fats, which possibly is reflected in the decreasing shipments, not only of lard and compound lard, but also in the decreasing movement of neutral lard and tallow.

LARD.—The market has weakened a little during the past week with some pressure on a decline in Western values. City steam, 10½¢; Middle West, \$10.50@10.60; Western, \$10.80@11; refined, Continent, \$11.15; South American, \$11.75; Brazil, kegs, \$12.75; compound lard, 8¼@8½¢.

PORK.—Prices were advanced a little at the opening of the week, but with the later decline at packing points the market was dull and barely steady at prices quoted. Mess is quoted \$23.25@23.50; clear, \$20.25@22; family, \$25@26.

BEEF.—Trading is quiet with prices ruling about steady. Family, \$19@20; mess, \$17.75@18.75; pocket, \$18@19; extra India mess, \$27@28.

SEE PAGE 29 FOR LATER MARKETS.

EXPORTS OF HOG PRODUCTS.

Exports of Log products from New York reported up to Wednesday, March 25, 1914:

BACON.—Antilla, W. I., 2,000 lbs.; Antwerp, Belgium, 45,238 lbs.; Bristol, England, 111,535 lbs.; Bergen, Norway, 12,500 lbs.; Buenos Aires, A. R., 491 lbs.; Christiania, Norway, 23,185 lbs.; Colon, Panama, 2,314 lbs.; Cienfuegos, Cuba, 8,302 lbs.; Cardiff, Wales, 5,000 lbs.; Gibraltar, Spain, 138,088 lbs.; Genoa, Italy, 144,002 lbs.; Glasgow, Scotland, 149,470 lbs.; Hull, England, 273,371 lbs.; Havana, Cuba, 39,117 lbs.; Hamilton, W. I., 2,422 lbs.; London, England, 26,655 lbs.; Liverpool, England, 1,637,645 lbs.; Mon-

rovia, Africa, 1,472 lbs.; Montevideo, Uruguay, 612 lbs.; Manchester, England, 42,271 lbs.; Nuevitas, Cuba, 1,051 lbs.; Newcastle, England, 72,951 lbs.; Progreso Mexico, 1,092 lbs.; Puerto Mexico, —, 447 lbs.; Santos, Brazil, 7,700 lbs.; Santiago, Cuba, 31,483 lbs.; Stockton, England, 21,358 lbs.

HAM.—Antwerp, Belgium, 84,750 lbs.; Barranquilla, Colombia, 821 lbs.; Bristol, England, 48,208 lbs.; Barbados, W. I., 23 lbs.; Christiania, Norway, 3,760 lbs.; Cienfuegos, Cuba, 19,902 lbs.; Colon, Panama, 6,054 lbs.; Demerara, British Guiana, 6,909 lbs.; Glasgow, Scotland, 1,195,111 lbs.; Hull, England, 192,611 lbs.; Hamilton, W. I., 4,754 lbs.; Havana, Cuba, 26,289 lbs.; Kingston, W. I., 2,833 lbs.; London, England, 71,836 lbs.; La Guaira, Venezuela, 7,186 lbs.; Liverpool, England, 1,273,132 lbs.; Manchester, England, 215,821 lbs.; Nassau, W. I., 3,533 lbs.; Paramaribo, Dutch Guiana, 575 lbs.; Progreso, Mexico, 5,727 lbs.; Port au Prince, W. I., 2,201 lbs.; Puerto, Mexico, —, 596 lbs.; Port Limon, C. R., 2,734 lbs.; Sanchez, S. D., 3,354 lbs.; Santiago, Cuba, 7,282 lbs.; Southampton, England, 61,087 lbs.; San Domingo, S. D., 3,357 lbs.

LARD.—Algoa Bay, Africa, 52,254 lbs.; Aberdeen, Scotland, 8,167 lbs.; Amsterdam, Holland, 11,115 lbs.; Ancona, Italy, 27,500 lbs.; Antwerp, Belgium, 389,279 lbs.; Buenos Aires, A. R., 3,840 lbs.; Bremen, Germany, 91,829 lbs.; Bristol, England, 61,600 lbs.; Buenaventura, Colombia, 3,579 lbs.; Barranquilla, Colombia, 900 lbs.; Barbados, W. I., 36,658 lbs.; Copenhagen, Denmark, 14,742 lbs.; Colon, Panama, 15,100 lbs.; Cienfuegos, Cuba, 229,508 lbs.; Cardiff, Wales, 14,000 lbs.; Catania, Sicily, 2,750 lbs.; Christiania, Norway, 34,450 lbs.; Callao, Peru, 2,500 lbs.; Delagoa Bay, Africa, 9,738 lbs.; Drontheim, Norway, 2,750 lbs.; Demerara, British Guiana, 1,952 lbs.; Guayaquil, Ecuador, 2,423 lbs.; Gibraltar, Spain, 2,800 lbs.; Glasgow, Scotland, 91,486 lbs.; Genoa, Italy, 11,026 lbs.; Hamilton, W. I., 2,069 lbs.; Havre, France, 40,674 lbs.; Havana, Cuba, 1,220 lbs.; Hull, England, 425,354 lbs.; Hamburg, Germany, 634,223 lbs.; Kingston, W. I., 4,109 lbs.; Leith, Scotland, 9,047 lbs.; La Guaira, Venezuela, 6,419 lbs.; Las Palmas, A. R., 4,200 lbs.; London, England, 373,955 lbs.; Liverpool, England, 1,143,484 lbs.; Lorne, —, 8,660 lbs.; Marseilles, France, 23,445 lbs.; Manchester, England, 744,132 lbs.; Messina, Sicily, 27,600 lbs.; Malta, Island of, 9,800 lbs.; Manila, P. I., 3,600 lbs.; Naples, Italy, 54,222 lbs.; Nassau, W. I., 17,320 lbs.; Nuevitas, Cuba, 31,327 lbs.; Newcastle, England, 27,720 lbs.; Progreso, Mexico, 910 lbs.; Palermo, Sicily, 36,400 lbs.; Port au Prince, W. I., 75,026 lbs.; Port Limon, C. R., 3,759 lbs.; Port Antonio, W. I., 1,100 lbs.; Rotterdam, Holland, 894,468 lbs.; St. Johns, N. F., 44,093 lbs.; San Domingo, S. D., 26,485 lbs.; Stettin, Germany, 167,596 lbs.; Sierra Leone, Africa, 1,400 lbs.; Santiago,

Cuba, 7,884 lbs.; Southampton, England, 28,000 lbs.; Stockton, England, 5,600 lbs.; Stavanger, Norway, 26,950 lbs.; Sanchez, S. D., 44,940 lbs.; Trieste, Austria, 2,750 lbs.; Tunis, Algeria, 12,055 lbs.; Turks Island, W. I., 3,285 lbs.; Valparaiso, Chile, 2,565 lbs.

LARD OIL.—Colon, Panama, 1,200 gals.; Genoa, Italy, 15 bbls.; Havre, France, 15 bbls.

PORK.—Barbados, W. I., 175 bbls.; Cardiff, Wales, 25 bbls.; Cienfuegos, Cuba, 25 tcs.; Christiania, Norway, 60 tcs.; Demerara, British Guiana, 220 bbls.; Hamburg, Germany, 100 bbls.; Kingston, W. I., 15 bbls.; Liverpool, England, 16 tcs., 116½ bbls.; London, England, 150 bbls.; Newcastle, England, 75 bbls.; Paramaribo, Dutch Guiana, 62 bbls.; Port Antonio, W. I., 30 bbls.; Port au Prince, W. I., 188 bbls.; Rio Janeiro, Brazil, 25 pgs.; St. Johns, N. F., 258 bbls.; San Domingo, S. D., 38 bbls.; Sanchez, S. D., 34 bbls.

SAUSAGE.—Antwerp, Belgium, 52 pa.; Hamilton, W. I., 6 pa.; London, England, 80 pa.; Liverpool, England, 25 pa.; Sanchez, S. D., 56 cs.

LIVESTOCK AND BEEF EXPORTS.

Exports of livestock and dressed beef from United States and Canadian ports for the week ending March 21, 1914, are reported by Williams & Terhune as follows:

Port.	Cattle.	Sheep.	Beef.
From New York	—	—	—
From Boston	—	708	—
From Philadelphia	—	—	—
From Baltimore	—	—	—
From Montreal	—	—	—
Total	—	708	—
Total last week	—	—	—

EXPORTS OF PROVISIONS

Exports of hog products for the week ending March 21, 1914, with comparisons:

PORK, BBLs.			
To—	Week ending Mar. 21, 1914.	Week ending Mar. 22, 1913.	From Nov. 1, '13, to Mar. 21, 1914.
United Kingdom..	432	453	8,170
Continent	200	370	4,001
So. & Cen. Am..	70	465	4,710
West Indies	991	632	21,254
Br. No. Am. Col..	236	63	10,408
Other countries..	—	—	260
Total	1,929	1,983	48,803
MEATS, LBS.			
United Kingdom..	5,818,400	8,421,975	125,030,655
Continent	733,500	876,225	9,918,775
So. & Cen. Am..	61,800	169,000	1,959,575
West Indies	131,800	250,600	3,572,225
Br. No. Am. Col..	—	—	74,800
Other countries ..	—	—	10,000
Total	6,745,500	9,717,800	140,594,030
LARD, LBS.			
United Kingdom..	6,048,930	6,491,797	98,903,176
Continent	2,501,838	4,034,950	72,104,385
So. & Cen. Am..	1,471,060	1,484,200	8,281,764
West Indies	376,490	1,130,500	9,372,622
Br. No. Am. Col..	9,988	5,770	234,250
Other countries ..	40,550	45,600	304,960
Total	9,449,756	12,912,817	189,201,166

RECAPITULATION OF THE WEEK'S EXPORTS.			
From—	Pork, bbls.	Meats, lbs.	Lard, lbs.
New York	1,290	4,366,625	5,629,768
Boston	219	721,875	1,173,488
Baltimore	—	—	52,500
New Orleans	420	122,000	875,000
St. John, N. B.	—	373,000	1,138,000
Halifax	—	640,000	28,000
Portland, Me.	—	522,000	553,000
Total week	1,929	6,745,500	9,449,756
Previous week	2,784	6,283,805	10,518,998
Two weeks ago	3,307	5,650,975	8,874,447
Cor. week last y'r ..	1,983	9,717,800	12,912,817

COMPARATIVE SUMMARY OF EXPORTS.

From Nov. 1, '13, Same time to Mar. 21, '14. Last year. Decrease.			
Pork, lbs.	9,760,600	10,123,000	352,400
Meats, lbs.	140,564,030	143,141,450	2,577,420
Lard, lbs.	189,201,166	243,594,912	54,393,746

OCEAN FREIGHTS.

	Liverpool.	Glasgow.	Hamburg.
	Per ton.	Per ton.	Per 100 lbs.
Beef, per tierce	20/	22/6	@29c.
Oil Cake	11c.	15c.	@11c.
Bacon	20/	22/6	@29c.
Lard, tierces	20/	22/6	@29c.
Cheese	25/	30/	@50c.
Canned meats	20/	22/6	@29c.
Butter	30/	30/	@30c.
Tallow	20/	22/6	@29c.
Pork, per barrel	20/	22/6	@29c.

EXPORTS SHOWN BY STEAMERS.

Exports of commodities from New York to foreign parts for the week ending Thursday, March 19, 1914, as shown by Williams & Terhune's report, are as follows:

Steamer and Destination.	Cottonseed		Bacon and		Tallow.	Beef.	Pork.	Lard.
	Cake.	Oil.	Butter.	Hams.				
	Bags.	Bbls.	Pkgs.	Boxes.	Pkgs.	Pkgs.	Bbls.	Tcs. and Pkgs.
Georgie, Liverpool	1125	—	—	67	—	—	—	70 250
Mauretania, Liverpool	—	—	—	729	—	—	15	325 1350
Mesaba, London	698	150	301	—	—	100	855	10985
St. Paul, Southampton	—	1193	374	—	—	—	—	150 1200
Marengo, Hull	25	—	655	—	—	50	5	687 8000
Bowie, Manchester	580	—	150	30	—	—	455	5625
Chicago City, Bristol	—	—	237	—	—	50	15	5675
Cameronia, Glasgow	110	—	1106	—	—	40	25	600
Graf Waldersee, Hamburg	—	150	—	—	—	100	530	5600
Bremen, Bremen	—	—	—	—	—	—	—	100
Campanello, Rotterdam	20175	—	—	—	—	—	—	—
Principello, Rotterdam	8198	—	—	—	—	—	—	300
Manhattan, Antwerp	18021	—	—	—	—	—	—	—
Finland, Antwerp	8134	150	—	118	—	10	90	227 1725
Sif, Havre	4215	425	—	—	—	—	—	—
La Lorraine, Havre	—	—	—	—	—	—	2	528
Sant' Anna, Marseilles	719	100	—	—	—	—	—	33
Buenos Aires, Barcelona	—	—	—	15	—	—	—	100
Berlin, Mediterranean	425	—	854	—	—	—	65	2680
Taormina, Mediterranean	—	—	133	—	—	—	35	410
Thessaloniki, Mediterranean	630	—	—	—	—	—	—	—
Total	39462	4268	1423	4748	30	250	210	3441 43161

TALLOW, STEARINE, GREASE and SOAP

WEEKLY REVIEW

TALLOW.—A lower basis has been established in the local tallow market. Fair sales have been put through as a result of the declines. City specials were reduced in price to 6 $\frac{1}{8}$ c., and although trading in prime city has been too small to result in a new contract basis, sales have been reported as low as 6 $\frac{3}{8}$ c. Soap makers have been the principal buyers, and it is said that their success in obtaining slight concessions will result in a holding-off policy. Low grades were also bought moderately, with domestic candle interests taking most of the stuff offered. A few lots were sold abroad. The London auction sale seemed to cause a little apprehension on the part of holders. At that center there were declines of 3d. to 6d., when 1,788 casks were offered, and just about half that amount sold. Sentiment is still affected by the occasional reports of importations here. Advices from the West suggest relative steadiness there, and comment has been made on the better tone in lard, also as regards the higher cotton oil market, but those who are in need of tallow were not seriously disturbed.

At the close of the week prime city tallow was quoted at 6 $\frac{3}{8}$ c., small lots selling $\frac{1}{4}$ c. lower, with city specials at 6 $\frac{7}{8}$ c. nominal.

OLEO STEARINE.—The market has been steady. There were rumors of as high as nine cents having been paid by compound lard people. The volume of business is fair.

OLEO OIL.—The market has been more active, with several thousand tierces reported sold in Rotterdam on the basis of 55 florins. Extras are quoted at New York at 9 $\frac{1}{2}$ c., and 55 florins at Rotterdam.

SEE PAGE 39 FOR LATER MARKETS.

GREASE.—Prices have been fairly steady this week but with quiet trade. Quotations are nominal, as follows: Yellow, 5 $\frac{3}{4}$ @6 $\frac{1}{4}$ c.; bone, 5 $\frac{3}{4}$ @6 $\frac{3}{4}$ c.; house, 5 $\frac{3}{4}$ @6 $\frac{1}{4}$ c.

COCOANUT OIL.—The demand has improved with a better volume of trade. Prices both on the spot and for shipment show a gain for the week. Cochin, 10 $\frac{1}{2}$ @11c.; arrival, 10@10 $\frac{1}{4}$ c.; Ceylon, 9 $\frac{1}{2}$ @9 $\frac{3}{4}$ c.; shipment, 9 $\frac{3}{4}$ @9 $\frac{1}{2}$ c.

CORN OIL.—There has been a little better demand with the tone steady at the advance. Prices quoted at \$6.55@6.65 in car lots.

SOYA BEAN OIL.—The market is quiet

and about nominal. Spot is quoted at 6 $\frac{3}{4}$ @7c.

PALM OIL.—The interest in the market has been very quiet. Demand is moderate and prices are steady as quoted. Prime red spot, 6 $\frac{3}{4}$ c.; to arrive, 6 $\frac{1}{2}$ @6 $\frac{3}{4}$ c.; Lagos, spot, 7 $\frac{3}{4}$ @8c.; to arrive, 7 $\frac{1}{2}$ c.; palm kernel, 9 $\frac{1}{2}$ c.; shipment, 9 $\frac{1}{4}$ @9 $\frac{3}{8}$ c.

NEATSFOOT OIL.—Trade was quiet and the market a little easier, with demand rather limited. For 20 cold test, 96@97c.; 30 do., 88c.; 40 do., water white, 80@82c.; prime, 67c.; low grade, off yellow, 63c.

EXPORTS OF BEEF PRODUCTS.

Exports of beef products from New York reported up to Wednesday, March 25, 1914:

BEEF.—Antwerp, Belgium, 10 bbls.; Bremen, Germany, 25 bbls.; Cardiff, Wales, 25 bbls.; Glasgow, Scotland, 15 tcs.; Hamilton, W. I., 4 tcs.; Hamburg, Germany, 158 bbls.; Kingston, W. I., 17 bbls.; Liverpool, England, 25 bbls., 25 tcs.; London, England, 80 bbls.; Newcastle, England, 25 tcs.; Port Antonio, W. I., 7 $\frac{1}{2}$ bbls.; Port au Prince, W. I., 33 bbls.; St. Johns, N. F., 545 bbls.; Sanchez, S. D., 15 bbls.; Turks Island, W. I., 15 bbls.

FRESH MEAT.—Colon, Panama, 167,614 lbs.; Hamilton, W. I., 40 pa., 21,903 lbs.; Havana, Cuba, 1,033 lbs.; London, England, 8,750 lbs.; Liverpool, England, 99,588 lbs.

OLEO OIL.—Athens, Greece, 10 tcs.; Antwerp, Belgium, 245 tcs.; Bremen, Germany, 50 tcs.; Bergen, Norway, 185 tcs.; Glasgow, Scotland, 105 tcs.; Genoa, Italy, 25 tcs.; Hamburg, Germany, 265 tcs.; Liverpool, England, 75 tcs.; London, England, 500 tcs.; Piraeus, Greece, 330 tcs.; Rotterdam, Holland, 1,905 tcs.; Smyrna, Turkey, 3 tcs.; Stavanger, Norway, 85 tcs.

OLEOMARGARINE.—Barbados, W. I., 6,400 lbs.; Colon, Panama, 10,600 lbs.; Havana, Cuba, 2,322 lbs.; Hamilton, W. I., 1,150 lbs.; Nassau, W. I., 3,525 lbs.; Port Barrios, C. A., 2,100 lbs.; Port Antonio, W. I., 5,200 lbs.; Port Limon, C. R., 2,250 lbs.

TALLOW.—Antwerp, Belgium, 4,000 lbs.; Cartagena, Colombia, 3,897 lbs.; Callao, Peru, 1,869 lbs.; Sanchez, S. D., 30 bbls.

TONGUE.—Bristol, England, 277 pa.; Cardiff, Wales, 100 pa.; Kingston, W. I., 7 bbls.; London, England, 150 pa.; Liverpool, England, 518 pa., 15 bbls.; Zurich, Switzerland, 150 kgs.

CANNED MEAT.—Bristol, England, 674 pa.; Colon, Panama, 262 cs.; Delagoa Bay, Africa, 139 pkgs.; Demerara, British Guiana, 65 pkgs.; Genoa, Italy, 50 pkgs.; Glasgow, Scotland, 200 pa.; Hull, England, 385 cs.; Havre, France, 75 cs.; Lorne, —, 25 pa.; Liverpool, England, 443 pa.; London, England, 125 pa.; Marseille, France, 12 pkgs.;

Nassau, W. I., 184 pkgs.; Newcastle, England, 200 cs.; Progreso, Mexico, 92 pa.; Port Antonio, W. I., 3 pa.; Southampton, England, 50 cs.

CHICAGO FERTILIZER MARKET.

(Special Report to The National Provisioner from The Davidson Commission Co.)

Chicago, March 25.—The ammoniate situation is absolutely unchanged, with small sales of blood at \$3.40 per unit, and of high-grade tankage at \$3.25 and 10c. for prompt and early April shipment. Buyers and sellers are still wide apart in their views as to future prices, so that practically no business is being done, except occasional sales of car lots at outside prices, by one or two of the local producers, most of them being sold ahead as far as they can now figure on their production of stock which will be ready in time for this present season's use.

Lower grade tankage is also closely sold up, with sales the past few days of 6 $\frac{1}{2}$ and 30 per cent. cattle tankage at \$23 per ton, f. o. b. Missouri River points. Smaller packers and renderers' tankage is in very light supply and at practically unchanged prices. (Complete quotations will be found on page 37.)

FOREIGN COMMERCIAL EXCHANGE.

New York, March 27.—Foreign commercial exchange rates were quoted today as follows:

London—			
Bankers' 60 days.....	4.84%	@ 4.84%	
Demand sterling	4.8625	@ 4.8630	
Commercial, 60 days.....	4.83%	@ 4.84	
Paris—			
Commercial, 90 days....	5.23%	@ 5.23%+1.32	
Commercial, 60 days....	5.21%	@ 5.21%+1.32	
Commercial, sight	5.19%	@ 5.19%+1.16	
Berlin—			
Commercial, 90 days....	94 3-16	@ 94 $\frac{1}{2}$	
Commercial, 60 days....	94 $\frac{1}{2}$	@ 94 9-16	
Commercial, sight	95	@ 95 1-16	
Antwerp—			
Commercial, 60 days....	5.24%	@ 5.25	
Amsterdam—			
Commercial, 60 days....	39 $\frac{7}{8}$	@ 39 $\frac{7}{8}$ +1.32	

FRESH BEEF AND MUTTON IMPORTS.

Imports of fresh beef into the port of New York for the past week amounted to 8,497 quarters, compared to 42,797 quarters last week and 28,742 quarters two weeks ago. There were no direct shipments from South America. Shipments via England were all South American chilled beef. There were no arrivals of mutton or lamb.

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COTTON OIL CABLE MARKETS

Hamburg.

(By Cable to The National Provisioner.)

Hamburg, March 27.—Market dull. Quotations: Choice summer white oil, 76½ marks; butter oil, 76½ marks; summer yellow, 70½ marks.

Rotterdam.

(By Cable to The National Provisioner.)

Rotterdam, March 27.—Market dull. Quotations: Summer yellow, 41½ florins; choice summer white, 44½ florins, and butter oil, 44½ florins.

Antwerp.

(By Cable to The National Provisioner.)

Antwerp, March 27.—Market easy. Quotations: Summer yellow, 86½ francs.

Marseilles.

(By Cable to The National Provisioner.)

Marseilles, March 27.—Market dull. Quotations: Prime summer yellow, 91½ francs; prime winter yellow, 94½ francs; choice summer white oil, 94½ francs.

Liverpool.

(By Cable to The National Provisioner.)

Liverpool, March 27.—Market easy. Quotations: Prime summer yellow, 36½s.; summer yellow, 34¾s.

SOUTHERN MARKETS

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., March 26.—Cottonseed oil market firm; prime crude, 48c. Prime S per cent. meal firm at \$27.25@27.50 per short ton. Hulls firm at \$7.75@8, loose.

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., March 26.—Crude cottonseed oil steady at 46c. bid, 47c. asked for basis prime; offerings light. Prime meal, 8 per cent., scarce at \$29 per short ton. New Orleans; 7½ per cent. meal higher, at \$28.25, here. Hulls firm, \$9 loose, \$12 sacked.

Columbia.

(Special Wire to The National Provisioner.)

Columbia, S. C., March 26.—Crude cottonseed oil, 47½c. bid for any shipment. Very small business being done.

COTTONSEED OIL EXPORTS.

Exports of cottonseed oil from the United States during the month of February and for the eight months ending with February are reported as follows by the federal Bureau of Foreign and Domestic Commerce, the figures being given by ports, with totals compared to a year ago:

Customs districts.	February. Pounds.	8 mos. end. February. Pounds.
Georgia	799,731	9,736,722
Maryland	51,210	1,340,845
New York	16,379,669	73,010,337
Philadelphia	302,291	302,291
Virginia	1,136,850	6,344,850
Galveston	149,470	2,491,170
New Orleans	1,776,531	19,344,403
Laredo	35,700	1,050,588
Buffalo	922,646	1,078,246
Dakota	182,950	1,044,350
Eastern Vermont	4,253	81,161
Michigan	1,532,967	8,133,413
St. Lawrence	435,335	2,040,038
Total, 1914	16,912,612	126,898,814
1913	37,318,443	205,668,643
1912	58,877,444	276,835,125

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DEATH OF DEAN OF THE COTTON OIL INDUSTRY

Col. Thomas P. Chaney Passes Away Suddenly at New Orleans

Death is fast taking away the pioneers of the cottonseed oil industry in the United States. The latest to go is Colonel Thomas P. Chaney, of New London, Conn., who died in New Orleans, La., on Wednesday night, March 25. He had lived long enough to be the dean of cotton oil industry in this country.

He entered the service of J. V. Lewis & Company in Cincinnati at or about the close of the American Civil War, having passed through that struggle in the service of the Union. Lewis & Company sent Mr. Chaney to Texas, where he managed their business and developed important interests there, building and owning several oil mills, of which the largest was the Howard Oil Works, at Houston, Tex.

When the American Cotton Oil Trust was organized Mr. Chaney was in their service and became a director in the first board of the American Cotton Oil Company, organized in 1889. In 1890 he was made second vice-president and general manager of the American Cotton Oil Company. The next year he became vice-president, and in 1893 he was made president.

In 1895 he retired from the presidency and from business, feeling that with advancing years and some infirmities of health he was hardly equal to the continued stress of business. Since that time he had lived quietly with his brothers and sisters in New London, Conn., of which State he was a native.

Mr. Chaney was a man of large and broad views as a business man, and was particularly and intimately familiar with the details and conditions leading to successful operation of cottonseed crushing mills. He was widely known and equally widely respected, both for his qualities as a man and as to his probity, acumen and farsightedness.

Of late years Mr. Chaney has spent his winters in the warmer climates, dividing his time between Jamaica, Bermuda and New Orleans, because his health did not permit him to endure the rigors of a Northern winter. His demise was charged to heart failure.

The funeral service will be held in New London on Sunday, March 29, from the home of his sole surviving sister, Miss M. B. Chaney, of Broad street, New London.

OLEO OIL AND NEUTRAL LARD.

(Special Report to The National Provisioner.)

New York, March 26.—Considerable business was done this week in Europe in extra oleo, and the tone of the market for that grade considerably improved. Business in the lower grades was not as active as it was in the extra grades. The turnover in neutral lard is limited, price being far above that of oleo oil and offerings of neutral lard restricted, in view of the fact that the majority of the packers do not produce these goods at all. The provision situation underwent little change and prices have maintained their previous level. The local cotton oil market has shown considerable fluctuation, but no active business has taken place with the American consumers or foreign buyers.

COTTONSEED OIL

WEEKLY REVIEW

THE NATIONAL PROVISIONER is official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association, and the Mississippi Cottonseed Crushers' Association.

**The List Touches Season's High Points—
October Oil Sells 100 Points Over Last
Year—Government Seed Figures Dis-
credited—Consumers Interested.**

It was a coincidence that the publication of the Government's seed report this season marked the inception of a rise in cottonseed oil values, just as was the case a year ago. The belief is not general, however, that the statistics were responsible for the strength of the market, even though they may have had some effect. Offerings on the whole increased on the bulge, causing a moderate recession near the close of the week.

In reference to the figures, it is quite significant that certain large interests, which are not in the habit of commenting upon market fluctuations or market factors, complained to the Government because of the showing. It was alleged that the size of the crush had been exaggerated, although the same authorities were not disposed to state the extent of the supposed over estimate.

Calculations made recently suggest that on the basis of 12 per cent. refining losses there would be approximately 165,000,000 gallons of oil crushed this season, or about the same quantity as was reported a year ago when refining losses were reckoned at ten per cent.

The popular argument of the bulls has been that the average of 12 per cent. refining loss for this season's figuring is too conservative, and naturally the discrediting of the statistics giving the seed crush at 4,754,000 tons was

been over 25,000 bbls. of oil tendered on March contracts, which were readily absorbed, and the price of the delivery soared to above the 7½c. level. Other months sympathized with this strength. More or less speculative buying for both long and short account accelerated the rise, but compared with ordinary market movements, the proportion of indiscriminate demand was quite limited. Crude oil was reported very firm at Southern points, with most business during the week on the basis of 47½ to 48c.

Admission is made that remaining holders of oil at the South are of a capable sort, and there are very few expectations of an increment of offerings in the near future. Of course there is believed to be some fair amounts of unsold crude oil, and as the season wanes this will gradually come out. Whether or not there will be an additional crush after the planting season ends remains to be seen, and in the meantime there are many who have changed from the bear side of the market because of the supposition that the big refining interests are desirous of preserving a strong undertone.

More interest was manifest by consumers during the week, perhaps not so much on account of their willingness to buy as to the necessity. There were occasional claims that

The 1914 Convention of the INTERSTATE COTTONSEED CRUSHERS ASSOCIATION

will be held at

NEW ORLEANS

The dates are

May 18, 19 and 20

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eagerly seized as another factor in their favor.

The strength of spot oil is still a vital influence in the situation. Locally there have

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PURE REFINED LARD



it was hard to sell bleachable oil, yet in most quarters the impression was that the compound lard trade was taking quite freely of cotton oil. Prices for compound were advanced, partly in reflection of the expanded inquiry, and also in answer to the increased cost of manufacturing, due to the levels of cotton oil. European business continues spasmodic. In some cases estimates have been revised, and it is declared that unless a violent upturn occurs in the market, the season's shipments to the other side will easily exceed 500,000 bbls. It will be recalled that during the last several weeks of the 1912-13 season, extremely high prices for cotton oil militated against any foreign buying, and that the exports dwindled to negligible proportions. Reference has been made to the upheaval in English parliamentary circles. Some of the oldest authorities in the trade were apprehensive lest this political disturbance be continued, and it was intimated that if a settlement, or a better understanding, was not quickly effected, business in general would suffer and the American cottonseed oil trade would not be immune from the consequent depression.

An incident of the week was the sale of a small quantity of October oil at over the $7\frac{1}{4}$ c. level. This price represents a belief that the carry-over this season will not be a weight on the market, and perhaps there is also a feeling that the South will not readily part with its early new-crop oil. It is obvious that should the cotton out-turn prove disappointing, and oil supplies from this season undergo more rapid absorption as a result, October oil could easily command still higher prices. On the other hand, if the cotton out-turn promises to be moderately large, the $7\frac{1}{4}$ c. level for that month would appear to be as high as warranted, whereas if the prospects develop for a large yield of cotton, the price of 7.25c. or thereabouts for that delivery would seemingly invite considerable selling from the South. The latest reports suggest that unsettled weather conditions have delayed farm operations in many parts, but the season is not sufficiently backward to result in many complaints, and if the next few weeks are ordinarily dry, so as to permit of planting, the start will doubtless be looked upon as favorable, inasmuch as fertilizer promises to be distributed liberally, and the acreage increased slightly.

Closing prices, Saturday, March 21, 1914.—Spot, \$7.40@8; March, \$7.52@7.55; April, \$7.45@7.46; May, \$7.50@7.51; June, \$7.55@7.56; July, \$7.65@7.64; August, \$7.69@7.70; September, \$7.69@7.71; October, \$7.67@7.35. Futures closed at unchanged to 4 advance. Sales were: March, 600, \$7.46@7.45; April, 3,100, \$7.52@7.50; May, 1,200, \$7.57@7.55; June, 1,400, \$7.57@7.55; July, 1,400, \$7.65@7.63; August, 1,400, \$7.72@7.69; September, 500, \$7.72. Total sales, 8,600 bbls. Good off, \$7.67@7.55; off, \$6.90@7.25; reddish off, \$6.55@7.10; winter, \$7.40; summer, \$7.40; prime crude, S. E., \$6.27@6.40; prime crude, Valley, nom.; prime crude, Texas, nom.

Closing prices, Monday, March 23, 1914.—Spot, \$7.42; March, \$7.56@7.60; April, \$7.51@7.56; May, \$7.55@7.58; June, \$7.59@7.63; July, \$7.65@7.67; August, \$7.74@7.75; September, \$7.65@7.76; October, \$7.20@7.36. Futures closed at October 20 up, others 2 to 6 advance. Sales were: March, 2,500, \$7.61@7.55; April, 800, \$7.50@7.47; May, 6,800, \$7.60@7.52; July, 6,400, \$7.71@7.66; August, 6,200, \$7.78@7.73; September, 600, \$7.78@7.74; October, 100, \$7.20. Total sales, 23,400 bbls. Good off, \$7.10@7.70; off, \$6.90@7.20; reddish off, \$6.90@7.20; winter, \$7.50; summer, \$7.40; prime crude, S. E., \$6.33@6.40; prime crude, Valley, nom.; prime crude, Texas, nom.

Closing prices, Tuesday, March 24, 1914.—Spot, \$7.50; March, \$7.53@7.60; April, \$7.50@7.53; May, \$7.54@7.55; June, \$7.60@7.65; July, \$7.67@7.68; August, \$7.73@7.75; September, \$7.75@7.76; October, \$7.67@7.35. Futures closed at 1 advance to 3 decline. Sales

were: April, 200, \$7.50; May, 6,200, 7.59@7.55; June, 200, \$7.62@7.61; July, 4,500, \$7.70@7.67; August, 500, \$7.76; September, 1,300, \$7.76@7.75. Total sales, 12,900 bbls. Good off, \$7.20; off, \$7.30; reddish off, \$6.85@7.05; winter, \$7.25; summer, \$7.35; prime crude, S. E., \$6.33@6.47; prime crude, Valley, nom.; prime crude, Texas, nom.

Closing prices, Wednesday, March 25, 1914.—Spot, \$7.52; March, \$7.55@7.65; April, \$7.51@7.55; May, \$7.55@7.56; June, \$7.61@7.65; July, \$7.68@7.70; August, \$7.75@7.77; September, \$7.76@7.78; October, \$7.15@7.30. Futures closed at 1 to 2 advance. Sales were: March, 200, \$7.53@7.52; May, 2,700, \$7.55@7.53; June, 1,200, \$7.61@7.58; July, 7,200, \$7.68@7.64; August, 1,300, \$7.76@7.72; September, 200, \$7.76@7.74; October, 100, \$7.26. Total sales, 12,900 bbls. Good off, \$7.65; off, \$6.85@7.30; reddish off, \$6.85@7.10; winter, \$7.75@7.9; summer, \$7.40; prime crude, S. E., \$6.33@6.40; prime crude, Valley, nom.; prime crude, Texas, nom.

Closing prices, Thursday, March 26, 1914.—Spot, \$7.40@8; March, \$7.52@7.60; April, \$7.48@7.49; May, \$7.46@7.47; June, \$7.52@7.54; July, \$7.60@7.61; August, \$7.68@7.70; September, \$7.71@7.72; October, \$7.67@7.35. Futures closed 2 to 9 decline. Sales were: March, 2,300, \$7.55@7.51; April, 300, \$7.48; May, 16,300, \$7.54@7.47; July, 7,400, \$7.69@7.60; September, 3,200, \$7.76@7.71. Total sales, 23,500 bbls. Good off, \$7.10@7.65; off, \$6.95@7.25; reddish off, \$6.80@7.15; winter, \$7.50; summer, \$7.40; prime crude, S. E., \$6.33; prime crude, Valley, nom.; prime crude, Texas, nom.

SEE PAGE 39 FOR LATER MARKETS.

COTTONSEED OIL EXPORTS

Exports of cottonseed oil reported for the week ending March 26, 1914, and for the period since September 1, 1913, were as follows:

From New York—	Week ending Mar. 26, '14.	Since Sept. 1, '13.	Total
Adelaide, Australia	—	24	—
Antwerp, Belgium	—	516	—
Bahia Blanca, A. R.	325	534	—
Barbados, W. I.	266	3,628	—
Belize, Honduras	—	50	—
Bergen, Norway	—	210	—
Bordeaux, France	—	135	—
Bristol, England	—	25	—
Buenos Aires, A. R.	997	11,185	—
Cape Town, Africa	—	1,875	—
Cartagena, Colombia	—	8	—
Ceara, Brazil	—	5	—
Christiania, Norway	—	465	—
Christiansund, Norway	—	105	—
Colon, Panama	19	1,815	—
Constantinople, Turkey	—	100	—
Copenhagen, Denmark	—	5,155	—
Curacao, Leeward Islands	—	4	—
Demerara, British Guiana	88	856	—
Fremantle, Australia	—	118	—
Fiume, Austria	100	100	—
Genoa, Italy	—	12,637	—
Glasgow, Scotland	—	4,270	—
Hamburg, Germany	—	8,720	—
Havana, Cuba	56	1,058	—
Havre, France	302	8,392	—
Hull, England	25	680	—
Iquique, Chile	—	—	569
Kingston, W. I.	81	—	3,191
La Guaira, Venezuela	—	—	15
Las Palmas, A. R.	—	—	40
Liverpool, England	815	—	18,321
London, England	1,025	—	13,673
Macoris, S. D.	17	—	82
Manchester, England	—	—	8,714
Maracaibo, Venezuela	—	—	2
Marseilles, France	100	—	6,059
Matanzas, Cuba	—	—	120
Melbourne, Australia	—	—	272
Monte Cristi, S. D.	—	—	363
Montevideo, Uruguay	1,356	—	8,265
Naples, Italy	—	—	2,871
Nuevitas, Cuba	—	—	90
Para, Brazil	—	—	186
Piraeus, Greece	830	—	2,791
Ponce, P. R.	—	—	23
Port Antonio, W. I.	—	—	373
Port au Prince, W. I.	4	—	68
Port Limon, C. R.	58	—	321
Port Maria, W. I.	—	—	6
Porto Cortez, Honduras	—	—	4
Progreso, Mexico	70	—	353
Puerto Plata, S. D.	—	—	23
Punto Arenas, Chile	—	—	388
Rio Janeiro, Brazil	—	—	2,891
Rotterdam, Holland	492	—	11,520
St. Johns, N. F.	—	—	75
Sanchez, S. D.	—	—	533
San Domingo, S. D.	—	—	152
San Juan, P. R.	7	—	1,615
Santiago, Cuba	63	—	689
Santos, Brazil	—	—	2,232
Singapore, Straits Settlements	—	—	2
Southampton, England	50	—	200
Sydney, Australia	67	—	566
Trieste, Austria	645	—	16,079
Trinidad, W. I.	—	—	460
Turks Island, W. I.	—	—	16
Valparaiso, Chile	—	—	2,125
Venice, Italy	800	—	6,380
Vera Cruz, Mexico	—	—	186
From New Orleans—	—	—	8,658
Antwerp, Belgium	—	—	5,435
Bocas del Toro	—	—	49
Bremen, Germany	—	—	965
Buenos Aires, A. R.	—	—	500
Christiania, Norway	—	—	7,665
Genoa, Italy	—	—	552
Glasgow, Scotland	—	—	25
Göteborg, Sweden	—	—	1,550
Hamburg, Germany	—	—	5,353
Havana, Cuba	—	—	1,075
Liverpool, England	—	—	400
London, England	—	—	50
Manchester, England	5,000	—	6,100
Port Barrios, C. A.	—	—	2
Progreso, Mexico	61	—	1,342
Puerto, Mexico	—	—	1,000
Rotterdam, Holland	1,200	—	12,314
San Juan, P. R.	—	—	450
Tampico, Mexico	—	—	508
Vera Cruz, Mexico	226	—	1,551
Total	—	—	6,487
From Galveston—	—	—	46,778
Antwerp, Belgium	—	—	200
Bremen, Germany	—	—	100
Havana, Cuba	—	—	611
Progreso, Mexico	—	—	200
Rotterdam, Holland	—	—	100
Tampico, Mexico	—	—	260

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OR DELIVERED ANYWHERE IN THIS COUNTRY OR EUROPE.

Vera Cruz, Mexico.....	—	100
Total	—	1,571
From Baltimore—	—	—
Glasgow, Scotland	50	75
Havre, France	—	3,425
Liverpool, England	—	150
Rotterdam, Holland	—	50
Total	50	3,700
From Philadelphia—	—	—
Genoa, Italy	—	806
Total	—	806
From Savannah—	—	—
Bergen, Norway	—	333
Christiansund, Norway	—	122
Hamburg, Germany	—	2,803
Liverpool, England	—	486
London, England	—	1,983
Manchester, England	—	606
Rotterdam, Holland	—	25,287
Stavanger, Norway	—	152
Tromsø, Norway	—	61
Total	—	31,833
From Newport News—	—	—
Christiania, Norway	—	100
Liverpool, England	—	125
London, England	—	136
Total	—	361
From Norfolk—	—	—
Glasgow, Scotland	—	1,675
Hamburg, Germany	—	1,015
Liverpool, England	—	9,055
London, England	—	601
Rotterdam, Holland	—	3,005
Total	—	15,351
From San Francisco—	—	—
Guatemala	—	3
Honduras	—	1
Hong Kong, China	—	2
Mexico	—	1
Nicaragua	—	1
Yokohama, Japan	—	13
Total	—	21
From all other ports—	—	—
Canada	—	37,354
Mexico (including overland)	—	2,394
Total	—	39,748

	Week ending Mar. 26,	Since Mar. 1,	Same period 1912.
Recapitulation—	Bbls.	Bbls.	Bbls.
From New York.....	8,658	175,639	309,078
From New Orleans.....	6,487	46,778	84,585
From Galveston	—	1,571	1,010
From Baltimore	50	3,700	8,545
From Philadelphia.....	—	806	1,286
From Savannah.....	—	31,833	30,389
From Newport News.....	—	361	6,200
From Norfolk	—	15,351	13,634
From San Francisco.....	—	21	105
From Boston	—	—	431
From Mobile	—	—	5,786
From all other ports.....	—	39,748	82,190
Total	15,195	315,808	543,239

COTTONSEED OIL SITUATION.(Special Letter to The National Provisioner from
Aspegren & Co.)

New York, March 25, 1914.—As stated in our last week's review, surrounding conditions favored higher prices. This prediction proved correct. The market began to climb right at the outset and scored almost daily advances. The buying referred to in our last week's review, by compound lard manufacturers, for a while was quite brisk, but as the market advanced buyers became less anxious and gradually withdrew and finally ceased buying entirely. In addition to this class of buying "shorts" were also quite active. In fact, even after the compound lard manufacturers had withdrawn this class of buying continued. The advance was not checked until the 23rd, after an advance of some 17 to 27 points, with the March delivery leading. During the past two days the market eased off some 3 to 9 points on quite liberal "long" liquidation. From this morning's low levels the market recovered some 2 to 5 points on active supporting orders.

The crude oil market kept pace with the refined market, advancing in the Southeast from 6.13 to 6.40 before any fair-sized lots appeared for sale. Very nearly all of the smaller mills in the country have already stopped crushing and are sold out. The larger mills in quite a number of cases, how-

ever, report that they will be operating for another two months, and in some cases three months more. Southeast crude oil at the end of the week is quoted at 6.23 bid, with 6.40 asked.

The situation at the close of the week is again clouded. The New York refined oil market closed firm. On the other hand certain distributors seem willing to sell branded oil at a lower parity than the New York market, and at that the trade do not seem to be very liberal buyers. The market may advance further, but we would advise extreme caution on the buying side at the moment; that is, until the demand from the consuming trade again picks up.

	Closing Mar. 18.	High.	Low.	Closing Mar. 25.
March	7.34 b	7.35 a	7.61	7.34
May	7.36 b	7.37 a	7.60	7.34
July	7.33 b	7.35 a	7.71	7.31
August	7.59 b	7.61 a	7.77	7.59
September ..	7.61 b	7.63 a	7.78	7.61

SEIZE COTTON OIL MILLS.

The State of Arkansas, pursuing cotton oil mill owners which it conceives to have violated the State anti-trust laws, has seized various mills owned by alleged offenders, and they are now being operated by permission of the State's custodians. This farce-comedy proceeding is rendered less serious by the fact that the State officials selected the season when mills are not usually in operation for its spectacular performance.

HARDENED OIL

LICENSES granted under the Ellis Process of Hydrogenation including method of manufacturing catalyzers and special products. Plants installed under our supervision for producing high grade edible stock and soap fats. Artificial stearines and synthetic tallowes cheaply made from liquid oils.

HYDROGENATED OIL COMPANY

290 BROADWAY, NEW YORK CITY

PRIME EDIBLE VEGETABLE STEARINE

GUARANTEED TITRE 58-60°

8 Pounds Equal to 15 Pounds Oleo

Guaranteed under Pure Food and Drugs Act,
June 30, '06. Ser. No. 40,803**JOSLIN SCHMIDT & CO.** CINCINNATI,
OHIO, U. S. A.

AMERICAN COTTON OIL PLANS.

It was announced in New York this week that the American Cotton Oil Company had consummated a plan, which has been under way for some time, for a simpler organization and a more effective carrying on of the increasing volume of the company's business.

The lines of business conducted include ginning cotton and crushing the cottonseed in Southern States, together with the manufacture of fertilizer from by-products of crude oil; operating of large refineries of cottonseed oil at St. Louis, Guttenburg, N. J., Cincinnati, Providence, R. I., and at other points; the manufacture of cottolene and lard compound, as well as soap, washing powders and like products; also the world-wide exportation of these products.

Hereafter all cotton ginning and cottonseed oil milling and the fertilizer business will be conducted by the Union Seed & Fertilizer Company, a company known to the trade for many years as the Union Oil Company. All refineries will be owned by the

American Cotton Oil Company, which will be engaged exclusively in the business of refining and selling cottonseed oil.

The N. K. Fairbank Company will be engaged exclusively hereafter in the manufacture of cottolene, lard compound and other edible fats, as well as soaps, washing powders and other articles of household consumption.

CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)

New York, March 26.—Latest market quotations on chemicals and soap supplies are as follows: 74@76 per cent. caustic soda, \$1.60 @ 1.65 basis 60 per cent.; 60 per cent. caustic soda, \$1.80 per 100 lbs.; 98 per cent. powdered caustic soda in barrels, 2¼@2½c. per lb.; 58 per cent. soda ash, 80c. per 100 lbs. basis 48 per cent.; 48 per cent. carbonate soda a-h, 95c. per 100 lbs.; tale, 1¼@1¾c. per lb.; silic, \$15@20 per ton of 2,000 lbs.; marble flour, \$8 per ton of 2,000 lbs.; silicate of soda, 90c. per 100 lbs.; chloride of lime in casks, 1½c., and in barrels 2c. per lb.; carbonate of

potash, 4@4¼c. per lb.; electrolytic caustic potash, 4¼@5c. per lb.

Prime palm oil in casks, 6¾@7c. per lb.; clarified palm oil in bbls., 7¾c. per lb.; genuine Lagos palm oil, 7¾c. per lb.; palm kernel oil, 9.25@9.50c. per lb.; green olive oil, 78c. per gal.; yellow olive oil, 85@87c. per gal.; green olive oil foots, 7¾@8c. per lb.; Ceylon coconut oil, 9½@9¾c. per lb.; Cochin coconut oil, 10½@11¼c. per lb.; cottonseed oil, 7.35@7.40c. per lb.; Soya bean oil, 6¾@7c. per lb.

Prime city tallow, 6½c. per lb.; corn oil, 6.55@6.60c. per lb.; house grease, 6@6¼c. per lb.; brown grease, 5¾@6c. per lb.; oleo stearine, 9@9.25c. per lb.; yellow packer's grease, 6@6¼c. per lb.

GREEN AND SWEET PICKLED MEATS.

(Special Report to The National Provisioner from the Davidson Commission Co.)

Chicago, March 25.—Quotations on green and sweet pickled meats, f. o. b. Chicago, loose, are as follows:

Regular Hams—Green, 8@10 lbs. ave., 14¼@14½c.; 10@12 lbs. ave., 14@14¼c.; 12@14 lbs. ave., 13¾@13¾c.; 14@16 lbs. ave., 13¾@13¾c.; 18@20 lbs. ave., 13¾@13¾c. Sweet pickled, 8@10 lbs. ave., 14¼@14½c.; 10@12 lbs. ave., 13¾@13¾c.; 12@14 lbs. ave., 13¾@13¾c.; 14@16 lbs. ave., 13@13¾c.; 18@20 lbs. ave., 13¾@14c.

Skinned Hams—Green, 14@16 lbs. ave., 15@15½c.; 16@18 lbs. ave., 15@15½c.; 18@20 lbs. ave., 15@15½c.; 22@24 lbs. ave., 14¼@14¾c. Sweet pickled, 14@16 lbs. ave., 15c.; 16@18 lbs. ave., 15c.; 18@20 lbs. ave., 15c.; 22@24 lbs. ave., 14¼@14½c.

New York Shoulders—Green, 10@12 lbs. ave., 10½@11c. Sweet pickled, 10@12 lbs. ave., 10½@11c.

Picnic Hams—Green, 5@6 lbs. ave., 10¾@10¾c.; 6@8 lbs. ave., 10½@10½c.; 8@10 lbs. ave., 10¾@10¾c.; 10@12 lbs. ave., 10¾@10¾c. Sweet pickled, 5@6 lbs. ave., 10¾@10¾c.; 6@8 lbs. ave., 10½@10½c.; 8@10 lbs. ave., 10¾@10¾c.; 10@12 lbs. ave., 10¾@10¾c.

Clear Bellies—Green, 6@8 lbs. ave., 16¾@17¼c.; 8@10 lbs. ave., 15¾@16c.; 10@12 lbs. ave., 15@15¼c.; 12@14 lbs. ave., 14½@14¾c. Sweet pickled, 6@8 lbs. ave., 15½@15¾c.; 8@10 lbs. ave., 15@15¼c.; 10@12 lbs. ave., 14@14¼c.; 12@14 lbs. ave., 13¾@13¾c.

PORK CUTS IN NEW YORK.

(Special Report to The National Provisioner from H. C. Zaun.)

New York, March 26.—Wholesale prices for green and S. P. pork cuts in New York City are as follows: Pork loins, 16½@17½c.; green hams, 8@10 lbs. ave., 14½c.; do., 10@12 lbs. ave., 14½c.; do., 12@14 lbs. ave., 14½c.; do., 18@20 lbs. ave., 14½c.; green clear bellies, 6@10 lbs. ave., 15½c.; do., 10@12 lbs. ave., 15c.; green rib do., 8@10 lbs. ave., 14½c.; S. P. hams, 8@10 lbs. ave., 14½c.; do., 10@12 lbs. ave., 13¾c.; do., 12@14 lbs. ave., 13½c.; S. P. clear bellies, 6@8 lbs. ave., 14½c.; do., 8@10 lbs. ave., 14½c.; do., 10@12 lbs. ave., 14c.; do., 12@14 lbs. ave., 13½c.; S. P. rib bellies, 13½@14c.

Western prices in New York: Pork loins, 8@10 lbs. ave., 14½@15c.; do., 10@12 lbs. ave., 13½@14c.; do., 12@14 lbs. ave., 13@13½c.; do., 14@16 lbs. ave., 12½c.; skinned shoulders, 12c.; boneless butts, 14½c.; Boston butts, 13c.; lean trimmings, 14c.; regular trimmings, 10½c.; spareribs, 12c.; neck ribs, 4c.; livers, 3½c.; tails, 8c.; snouts, 6c.; kidneys, 6c.

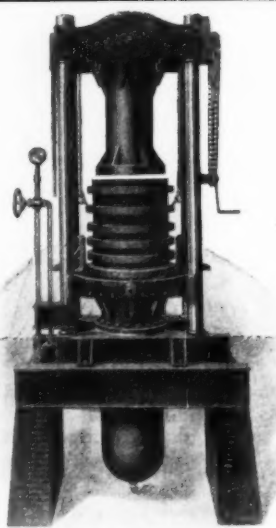
Tierce goods: S. P. ribs (half sheets), \$28@29; S. P. pig tongues, 12½@13c.; S. P. pig tails, \$23; S. P. pigs' heads, \$13.

Tankage Disposal Plants

BULLETIN NO. 40.

Gives the value of garbage, tankage and offals from abattoirs and tells how to economically treat the same. It also gives very much valuable information.

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Cleveland, Ohio, and 50 Church St., New York City



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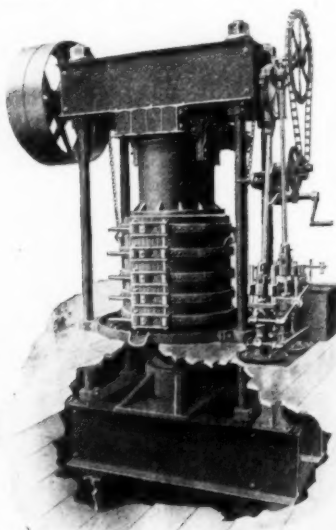
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LARD OR TALLOW CRACKLING PRESS.

HIDES AND SKINS

(DAILY HIDE AND LEATHER MARKET)

Chicago.

PACKER HIDES.—Recent trading has been rather isolated, and the demand has been more spasmodic than steady, but in certain instances quite fair-sized blocks were taken, as in the case of Texas steers recently and the line of native steers referred to recently. The packers generally seem to feel that with the opening of spring and April hides to be soon placed on the market a better call will develop before long. The chances are that the packers will ask enough for April stock and also Mays to make February-March look cheap in comparison, as at this time of the year the packers are more interested in getting rid of long-haired winter hides than in selling April-May unless they secure good substantial advances. Heretofore tanners have generally been willing to pay more money for better quality shorter-haired, which has resulted in packers carrying long-haired winter hides into summer or fall before disposing of them. There is no change at all in prices. Native steers are unchanged around 18c., with 18½c. asked. The big packer claims a small sale of 2 cars of Januarys at 18½c., and these were previously held at 18½c. Buyers figure packers will have difficulty in securing better than 18c. for present salting. Texas steers continue in a firm position along with most kinds of branded. Last business in heavies was at 19c., while lights and extremes are considered firm at 18½c. For some few March all weights available one packer has been talking 19½c. for heavies, and lights, etc., 18½@18¾c. Butt brands keep quiet, with January held 17¾c., and February-March quoted 17½c. No sales. Colorados are also quiet, and butts and sides have been featureless of late in the absence of business. Prices are quotable ¼c. under rates for butt brands. Branded cows continue nominally firm, being held 18½@18¾c., with an absence of trading to make an established price, and supplies are limited. Native cows remain dull. Heavy weights continue accumulated with a lack of interest displayed with 17¾@18c. asked, the inside for February-March and the outside price for December-January, but the buyers' ideas continue not over 17½c. for the run of these months together. Light cows are also nominal and quiet, but as supplies of these are small the undertone is less easy than as in the case of heavies. Asking prices on lights range from 18¼@18½c., with former business in 45@55-lb. stock at 18c., and this about the limit of buyers' views. Native bulls are unchanged at 15½c. for January-February-March, and 16c. for March-April-May, basis last sales. Branded bulls ranged 14¼@14½c. for heavy average Northern points up to 15¼c. for short-haired late March Ft. Worth stock.

COUNTRY HIDES.—The market continues on the basis of former trading in seasonable buffs at 15¼c. It is variously estimated that between 5,000 and 8,000 buffs changed hands at 15¼c., which the dealers say are for deferred shipment, and that the hides will run around 25 per cent. No. 1's. Buffs that will run 50@60 per cent. No. 1's are good property, and considered worth ½c. above sea-

sonable stock, but "specials" always command a premium at this season of the year, and such prices are not representative quotations of the market. Aside from the recent movement in buffs trade keeps slow, and is likely to remain quiet, as the majority of the smaller tanners produce high grade specialty leathers and need best quality hides, which are hard to obtain, and the larger tanners who can use the present seasonable quality continue low in their views regarding values. Buffs continue at 15½@15¾c., as per previous business, with most of the larger tanners' views around 15c. Some reports are that on recent trading at 15¼c. a fairly prompt shipment is insisted upon in order that the buyers might obtain as good a percentage No. 1's as possible, but the dealers say these are for deferred shipment, probably next month, and that the hides will run around 25 per cent. firsts. Heavy cows are nominal and considered around 15@15½c., with no fresh sales. Extremes continue neglected for late receipts, and also nominal at from 16c., being the best of tanners' views, to 16½c. asked and no sales. Choice lots are closely picked up and practically unobtainable, but any available would likely bring fair prices. Heavy steers are in an entirely nominal position and quotable about buff prices. Bulls continue around 13½c. and slow, with some asking rates higher in sympathy with packers.

Later.—The market continues easy. One car of 25-lb. and up late receipt hides sold from an outside point at 15½c. selected and delivered to Chicago. A car of good heavy cows sold at 15¼c. and a car of choice extremes, running mostly No. 1's, sold at 17c.

CALFSKINS.—Steady to firm though quiet, but the receipts are keeping light. Packer skins, 22@23c. asked; first salted Chicago cities, 22@22½c.; Chicago and choice outside cities mixed held 22c.; outside cities, regular quality quoted around 21½c.; outside cities and countries mixed, 20½@21c., and countries, as to section, quality, etc., 19½@20½c. Light calf is held \$1.25@1.30, with deacons \$1.05@1.10. Kips continue: Packers held 19c.; cities, 18½@19c. asked for straight cities; cities and countries mixed, 18¼c., and countries, 17½@18c.

SHEEPSKINS.—Supplies are limited in all sections, and the demand has reduced holdings at all points East and West not only of green stock but Western drys as well. Late take-off large packer heavy pelts are strong at \$1.70@1.80, as to quality, etc.; lights, \$1.20@1.30, and an average run of seasonable goods \$1.60@1.75. Outside city packers range all the way from \$1.30@1.75, all as to lots, with supplies of countries very limited at \$1.30.

New York.

DRY HIDES.—The weakness in these varieties continues quite pronounced, and prices on common hides have again declined ½c., making 2c. off from the top of a while ago. There were 3,026 Bogotas, etc., received lately on the "Tagus," and these have been sold at 31c. for mountains. This reduction puts the rest of the market on the basis of 31c. for Orinocos, 30½c. for Puerto Cabellos, etc.,

and 30c. for Central Americans. The "Prinz Aug. Wilhelm" arrived with 756 Central Americans, etc. River Plates, as previously noted, are decidedly weak, and the weakness in these is not owing to poorer quality as might be supposed, but to actual market conditions, as late offerings have shown an improvement in quality, and Buenos Ayres offered at 28½c. are to run 60 per cent. winter hair instead of 50 per cent. winter hair, as in previous offerings. No sales are confirmed, but there is a rumor which may or may not be true that some of these 60 per cent. winter haired B. A.'s 30 per cent. seconds and 10½@11½ kilo weight have been sold at under this figure of 28½c. asked. The wet salted River Plates seem to be equally weak along with the dry hides, and it is evident that when the American buyers withdrew from the River Plate market recently the supporting props were removed and the market literally collapsed. There are a number of offerings of Chinas being made, but no sales are confirmed, and prices asked cover quite a wide range. There are still liberal quantities of Chinas obtainable. Some offerings of Chinas are at 15d. for 10@20 lbs., and 14d. for 20@30 lbs., but some 14@20 lbs. are still offered down to 14½d., as previously noted. It is reported Buenos Ayres rumored above sold at 28c.

WET SALTED HIDES.—No further trading is noted in River Plates, but some cable advices from Antwerp state the opinion that the market is likely to steady very soon. American buyers are still out, but it is possible that Europe is now showing more interest at the reduced prices. No further change is noted in Mexicans which last sold on the basis of 16½c. for coast descriptions. Arrivals include 1,125 bundles for export and 1,250 bundles to order from Havana per the "Havana," and 450 bundles Cubans per the "Prinz Aug. Wilhelm."

CITY PACKER HIDES.—One of the packers is reported to have sold a car of February native steers at 17½c. In regard to the sales of branded steers noted yesterday one packer cleaned out 10,000 butt brands and Colorados together at 16½c., consisting of his February-March butt brands and January-February-March Colorados, and the other packer who sold butt brands alone at 17c. moved 1,500, cleaning up these to April.

COUNTRY HIDES.—The market continues generally quiet, and no trading of any account is noted here. Buffs are nominally quoted at 15¼@15½c. selected for car lots, and only choice lots would probably bring the outside price, as a car of buffs was sold by a western Pennsylvania dealer consisting of late receipts at 15¼c., as previously noted. There are some eastern Pennsylvania buffs running back into December salting obtainable at 15½c., but most buyers are giving the market very little attention, and are at present not even disposed to make bids. Some little lots of New York State hides have sold at 14¾c. flat, and some small lots of these are being delivered now that were sold about two weeks ago at quite a little over this figure.

CALFSKINS.—The market continues unchanged and quiet, with light weights in poor demand, and consequently easier in price than medium and heavies. One large outside dealer announces a cut of 5c. apiece on all holdings of trimmed skins under 7 lbs. New York cities are nominal at \$1.82½@1.87½, \$2.35@2.37½ and \$2.65@2.67½, with no sales of account reported.

PARIS AUCTIONS.—At the first day's sale Thursday of calfskins and hides together light and medium calfskins declined 2 per cent. and heavy calf 1 per cent.; heavy steers declined 8 per cent., medium steers 5 per cent.

Chicago Section

Who the heck wants his llama, anyhow, even if they could get it?

Board of Trade memberships are selling around \$2,500 net to the buyer.

There are too many "holier than thou" guys running around loose these days.

The tipless hotel, or any other tipless institution, will be heartily welcomed.

Not everybody can say, when shelved, "Oh, well! I can go and live in Florida!"

Now, if we do not have any disastrous spring floods all will be well—in spots.

Any time you are in need of someone to blame it on, remember we have a mayor.

Ambassador Page would do well to remember that there is always the vaudeville stage.

"Poets are born" some mutt once sagely remarked. And most everyone else is too. Wot?

As a lion tamer Hon. Woodrow Wilson ain't so worse, as Senators Bristow and Jones can attest.

Beef one of these days will be worth enough to warrant its being brought over in battleships.

President Wilson seems to be just a trifle bigger than all his enemies put together. He has 'em going right!

Looks like that old gag of Connaught being next door to the hot place has some truth in it, just at the moment.

So far this has been a fussy, mussy year in a whole lot of countries. Too many Friday the thirteenth in it, perhaps.

All John Bull needs now besides his Ulster to keep him real busy is a batch of prickly heat and a Waterbury watch.

Among those who evidence no undue excitement over the Mexican question may be mentioned Wilson and Huerta.

An earthquake threatened the district the Colonel is exploring, but it heard of his presence and crawled back in its hole.

Sam Langford seems to have a great knack of scattering his hits and also of scattering the guy he hits. Awful rude nigger.

Swift & Company's sales of fresh beef in Chicago for the week ending Saturday, March 21, 1914, averaged 11.22 cents per pound.

Remember us telling you to buy a couple of bushels of May corn when it was 65 cents a few weeks ago? One tip that made good!

There must be something (money) in this political office thing, considering the number of candidates out after the jobs at any cost.

The "several millions" of carcasses of Argentine beef received here have not decreased the price of beef—in the retail shops, anyhow.

That H-I combination looks distinctly rotten to the great great majority of Chicagoans, and perhaps it will come out in the wash, too!

"What will the sparrow do then, poor thing?" The day of the horse is passing fast, and soon there will be no telephone or telegraph wires.

Just as soon as they get through musing one another up down there Mexico looks good for several fair-sized slaughterhouses—for real cattle, however.

It's about time Bill Hearse quit sticking out his tongue at the administration. No one cares a continental, but it looks silly, and is childish. Poor Bill!

If John Lind cannot talk, 'smatter with making signs? If silence is golden then John has a couple of carloads stacked away on their edges some place.

Based on what they've been wearing all winter, what may we expect the women's dresses to be—or not to be—this summer? Oh, well, we don't care!

That old sure thing assertion "There never was a drought that was not busted up by rain," is good as far as it goes. But sometimes it is a long time between rains.

The reason the great majority of women pick plain husbands is that he is more useful than ornamental, and most women consider themselves quite sufficient in the ornamental line.

Among the popular and great men of the country is—not—Bill Hearse. Poor Bill! We understand they tied him in a knot so he couldn't break loose and lick Mexico single-handed. Poor Bill!

If this air-ship thing is to become popular some modern Ike Newton would better get

busy reversing the law of gravity. Some job, however, persuading a beer bottle to ascend instead of descend, huh?

Internal (infernal) trouble with which numerous and various countries are being afflicted are a depressing influence, a "rough bit" in the mouth of a commercial world, which is trying its level best to be busy and optimistic.

The people who are everlastingly kicking about a little objectionable smell here and there are as sore as a dog full of fleas because the packers have not brought their Argentine slaughterhouses into the Stock Yards here, so they'd have more to "beef" about. They'll "beef," all right, before they get through with this beef proposition, or they'll quit eating beef!

Frank Hamilton, of the Oake Packing Company, Rockford, Ill., blew in during the week and said: "Hogs are scarce in our territory, and we are operating on that footing." That little sentence means a whole lot. Anybody and everybody knows, or ought to know (manufacturers do) that any plant to be successful must be operated to its full capacity all the time, and not part of the time. Chickens one day and feathers the next never made any industry or individual.

The following is a little pome by Brett Page. S'all right, Brett, but where does the cats, etc., come in?

A little life, a little love,
A little time to stay,
A few short years of smiles and tears
And then we go away;
Enjoy the laughter, songs and wine,
There's none to say you shan't.
Live, laugh and love your fill, until
The time comes when you can't.

For what's Life worth, if not with mirth
To crowd each blessed hour?
No merit lies in frightened eyes
And faces sad and sour.

The smile's the thing, the laugh whose ring
Wakes joy in ev'ry heart
And knows that life is only sad
When good friends have to part.

So love your life, so live your life,
When reveille shall come
You snidling go as one who'd know
What moves above the sun;
For 'neath the sun the race you've run,
Since first your life began;
Lived, laughed and loved your fill, until
You met Death like a man.

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Drop a line for a demonstration.

Supreme Means { Less Power—Less Coal—Less Expense.
More Refrigeration—More Satisfaction—More Efficiency.

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MORRIS & COMPANY

CHICAGO
U. S. YARDS

MAKING BACON IN GEORGIA.

The Southern States at one time years ago produced large numbers of hogs and cured practically all of the bacon necessary to feed the people. At the present time this cannot be said of a single Southern State, and of but few counties in any of these States.

There is one county in Georgia, however, that is showing others what can be done in raising hogs. Brooks county holds the distinction of producing and selling more bacon than any other county in Georgia. Recently twenty-two wagon loads of cured bacon were delivered at Quitman in one day. This amounted to 45,000 pounds.

Last year Brooks county raised the meat necessary for home consumption, shipped out several carloads of hogs, and in addition

sold 150,000 pounds of bacon at an average price of 14 cents a pound. This year it is estimated that Brooks county will sell 250,000 pounds of bacon in addition to what is needed for home consumption, and the large numbers of hogs shipped to the markets. About 1,000 head of fat cattle will also be marketed from the county.

The raising of livestock has not been accomplished at a sacrifice of other crops, but has been produced in addition to the regular crops, with the result that those who have taken up this line of work are becoming the leading and the most prosperous farmers in the county. The cash receipts for the live stock and bacon sold from the county is near \$100,000.

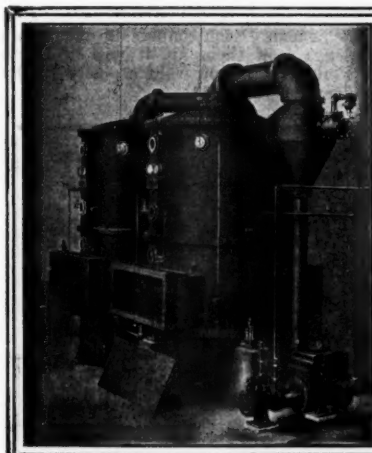
What is being done in Brooks county it is believed could be done in many counties in

the South. This would put the farmer on a better financial footing, because he would not be dependent upon cotton as his sole cash crop. Bacon can be made a most profitable cash crop, the government experts think, because it can be marketed in early spring when farmers are so often in need of ready money.

A MOTOR TRUCK MEAT RECORD.

The Plankinton Packing Company, of Milwaukee, has a Kissel-Kar three-ton truck which has covered 21,000 miles and averaged 6,800 miles to a set of tires. Although of limited capacity, the owners state that they have carried as much as 9,800 pounds on this truck without apparent ill effects.

Watch page 48 for business openings.



KEEP YOUR EYE ON The Zarembo Patent Evaporator

For TANKWATER and GLUE

Built in all sizes from 100 to 10,000 gallons per hour

We offer, not the excellence of yesterday, but the excellence of today

THE WISE PACKER investigates and buys from
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(New York Office, 708 Singer Annex)

CHICAGO LIVE STOCK

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Monday, March 10.....	15,322	1,219	50,334	23,382
Tuesday, March 11.....	2,186	3,826	17,549	25,683
Wednesday, March 12.....	12,084	2,259	26,336	17,836
Thursday, March 13.....	3,154	2,088	15,355	14,152
Friday, March 20.....	692	301	14,908	4,349
Saturday, March 21.....	105	6	11,998	134
Total last week.....	36,583	9,690	136,480	85,536
Total this week.....	36,678	9,703	136,482	85,502
Previous week.....	47,289	8,536	118,892	115,687
Cor. time, 1913.....	40,527	9,119	116,725	76,353
Cor. time, 1912.....	54,899	12,193	130,660	76,599

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Monday, March 16.....	4,460	132	12,369	2,922
Tuesday, March 17.....	2,259	66	3,657	3,850
Wednesday, March 18.....	4,481	33	7,595	5,854
Thursday, March 19.....	4,128	21	6,066	5,878
Friday, March 20.....	1,885	...	5,017	582
Saturday, March 21.....	245	4	3,955	...
Total last week.....	17,438	276	38,599	17,346
Previous week.....	19,271	176	36,866	33,094
Cor. time, 1913.....	17,130	125	39,160	17,334
Cor. time, 1912.....	20,649	170	53,387	16,438

CHICAGO TOTAL RECEIPTS LIVESTOCK.

	Cattle.	Hogs.	Sheep.
Year to March 21, 1914.....	549,362	1,792,346	1,276,825
Same period, 1913.....	545,092	1,890,460	1,042,542
Combined receipts of hogs at eleven points:			
Week ending March 21, 1914.....			452,000
Previous week.....			409,000
Cor. week, 1913.....			385,000
Cor. week, 1912.....			418,000
Total year to date.....			5,813,000
Same period, 1913.....			5,918,000

Receipts at six points (Chicago, Kansas City, Omaha, St. Louis, St. Joseph, Sioux City) as follows:

	Cattle.	Hogs.	Sheep.
Week to March 21, 1914.....	99,500	363,700	205,700
Week ago.....	112,100	290,600	225,000
Year ago.....	110,300	284,600	162,300
Two years ago.....	126,900	338,100	221,700

Combined receipts at six markets for 1914 to date and same period a year ago:

	1914.	1913.
Cattle.....	1,358,000	1,508,000
Hogs.....	4,218,000	4,496,000
Sheep.....	2,693,000	2,397,000

CHICAGO PACKERS' HOG SLAUGHTER.

	1914.	1913.
Week ending March 21, 1914:		
Armour & Co.....	24,300	
Swift & Co.....	12,200	
S. & S. Co.....	9,200	
Morris & Co.....	7,800	
Hammond Co.....	5,100	
Western P. Co.....	5,900	
Anglo-American.....	6,100	
Independent P. Co.....	7,300	
Boyd, Lunham & Co.....	5,200	
Roberts & Oake.....	4,100	
Brennan P. Co.....	4,700	
Miller & Hart.....	2,700	
Others.....	8,500	
Totals.....	102,800	
Previous week.....	88,600	
1913.....	80,500	
1912.....	82,500	
Total year to date.....	1,323,000	
Same period last year.....	1,470,800	

WEEKLY AVERAGE PRICE OF LIVE STOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
This week.....	\$8.40	\$8.75	\$5.85	\$7.50
Previous week.....	8.40	8.70	5.95	7.65
Cor. week, 1913.....	8.20	9.00	6.50	8.60
Cor. week, 1912.....	7.20	7.32	5.45	7.55
Cor. week, 1911.....	6.10	6.75	4.85	6.10

CATTLE.

Steers, good to choice heavy.....	\$8.50@9.45
Steers, fair to good.....	7.65@8.50
Yearlings, good to choice.....	8.00@9.45
Inferior steers.....	7.00@7.50
Stockers.....	6.00@7.40
Feeding steers.....	7.25@8.00
Medium to good beef cows.....	5.25@6.10

Stock cows.....	5.00@5.50
Fair to choice heifers.....	7.25@8.25
Stock heifers.....	6.00@7.00
Good to choice cows.....	5.75@7.25
Common to good cutters.....	4.25@4.75
Butcher bulls.....	6.00@7.25
Bologna bulls.....	5.75@6.40
Good to choice calves.....	8.00@9.00
Heavy calves.....	6.00@8.00

HOGS.

Choice light, 160 to 180 lbs.....	\$8.75@8.85
Light mixed, 170 to 200 lbs.....	8.75@8.80
Prime light butchers, 200 to 230 lbs.....	8.80@8.85
Medium weight butchers, 230 to 270 lbs.....	8.70@8.80
Prime heavy butchers, 270 to 300 lbs.....	8.70@8.85
Mixed packing.....	8.50@8.65
Heavy packing.....	8.50@8.60
Pigs.....	7.50@8.40
Boars.....	2.00@3.00
*Stags.....	8.50@9.25

* All stags subject to 80 lbs. dockage.

SHEEP.

Native lambs.....	\$7.00@7.90
Fed western lambs.....	7.00@7.90
Feeding wethers.....	4.00@5.00
Feeding ewes.....	4.00@4.75
Fed western wethers.....	6.00@6.40
Native ewes.....	3.25@6.25
Fed yearlings.....	6.00@6.85
Feeding lambs.....	6.50@7.15

CHICAGO PROVISION MARKET

Range of Prices.

SATURDAY, MARCH 21, 1914.

	Open.	High.	Low.	Close.
PORK—(Per bbl.)—				
May.....	\$21.67½	\$21.67½	\$21.00	\$21.60
July.....	21.65	21.65	21.57½	21.60
LARD—(Per 100 lbs.)—				
May.....	10.82½	10.82½	10.75	10.75
July.....	11.00	11.00	10.95	10.95
RIBS—(Boxed, 25c. more than loose)—				
May.....	10.72½	11.52½	11.47½	11.47½
July.....	11.67½	11.67½	11.62½	11.62½

MONDAY, MARCH 23, 1914.

PORK—(Per bbl.)—				
May.....	21.62½	21.67½	21.57½	21.60
July.....	21.67½	21.67½	21.62½	21.62½
LARD—(Per 100 lbs.)—				
May.....	10.72½	10.82½	10.72½	10.80
July.....	10.95	11.02½	10.95	11.00
RIBS—(Boxed, 25c. more than loose)—				
May.....	11.47½	11.52½	11.45	11.47½
July.....	11.60	11.67½	11.60	11.65

TUESDAY, MARCH 24, 1914.

PORK—(Per bbl.)—				
May.....	21.65	21.65	21.50	21.50
July.....	21.60	21.60	21.57½	21.57½
LARD—(Per 100 lbs.)—				
May.....	10.77½	10.77½	10.77½	10.77½
July.....	11.00	11.00	10.95	10.97½
September.....	11.17½	11.17½	11.12½	11.12½
RIBS—(Boxed, 25c. more than loose)—				
May.....	11.47½	11.50	11.45	11.45
July.....	11.62½	11.65	11.62½	11.62½

WEDNESDAY, MARCH 25, 1914.

PORK—(Per bbl.)—				
May.....	21.50	21.50	21.37½	21.40
July.....	21.55	21.55	21.47½	21.47½
LARD—(Per 100 lbs.)—				
May.....	10.77½	10.77½	10.72½	10.75
July.....	10.95	10.97½	10.92½	10.92½
September.....	11.10	11.10	11.10	11.10
RIBS—(Boxed, 25c. more than loose)—				
May.....	11.45	11.45	11.40	11.40
July.....	11.60	11.62½	11.55	11.55

THURSDAY, MARCH 26, 1914.

PORK—(Per bbl.)—				
May.....	21.55	21.37½	21.02½	21.05
July.....	21.45	21.50	21.15	21.17½
September.....	21.25	21.25	21.25	...
LARD—(Per 100 lbs.)—				
May.....	10.75	10.72½	10.57½	10.60
July.....	10.90	10.90	10.75	10.75
September.....	10.95	10.95	10.92½	10.92½

RIBS—(Boxed, 25c. more than loose)—				
May.....	11.40	11.40	11.22½	11.22½
July.....	11.52½	11.55	11.35	11.35

FRIDAY, MARCH 27, 1914.

PORK—(Per bbl.)—				
May.....	21.00	21.10	20.82	20.95
July.....	21.17½	21.22½	21.00	21.07½
LARD—(Per 100 lbs.)—				
May.....	10.60	10.60	10.56	10.52½
July.....	10.75	10.77½	10.70	10.72½
September.....	10.92½	10.92½	10.87	10.90
RIBS—(Boxed, 25c. more than loose)—				
May.....	11.20	11.22½	11.10	11.17½
July.....	11.35	11.37½	11.27½	11.32½

†Bld. ‡Asked.

CHICAGO RETAIL FRESH MEATS.

(Corrected weekly by Pollack Bros., 41st and Halsted Streets.)

Beef.

Native Rib Roast.....	20	@25
Native Sirloin Steaks.....	22	@25
Native Porterhouse Steaks.....	25	@25
Native Pot Roasts.....	15	@15
Rib Roasts from light cattle.....	13	@17
Beef Stew.....	12	@14
Boneless Corned Briskets, Native.....	16	@16
Corned Rumps, Native.....	16	@16
Corned Ribs.....	12½	@12½
Corned Flanks.....	10	@10
Round Steaks.....	15	@23
Round Roasts.....	15	@18
Shoulder Steaks.....	17	@17
Shoulder Roasts.....	15	@15
Shoulder Neck End, Trimmed.....	12½	@12½
Roiled Roast.....	16	@18

Lamb.

Hind Quarters, fancy.....	16	@20
Fore Quarters, fancy.....	13½	@18
Legs, fancy.....	20	@23
Stew.....	12½	@12½
Chops, shoulder, per lb.....	16	@16
Chops, rib and loin, per lb.....	16	@16
Chops, French, each.....	15	@15

Mutton.

Legs.....	14	@16
Stew.....	8	@10
Shoulders.....	10	@12
Hind Quarters.....	14	@14
Fore Quarters.....	10	@10
Rib and Loin Chops.....	18	@20
Shoulder Chops.....	12½	@14

Pork.

Pork Loin.....	16	@18
Pork Chops.....	18	@20
Pork Shoulders.....	15	@15
Pork Tenders.....	30	@30
Pork Butts.....	16	@16
Spare Ribs.....	12½	@12½
Hocks.....	11	@11
Pigs' Heads.....	8	@8
Leaf Lard.....	12	@12

Veal.

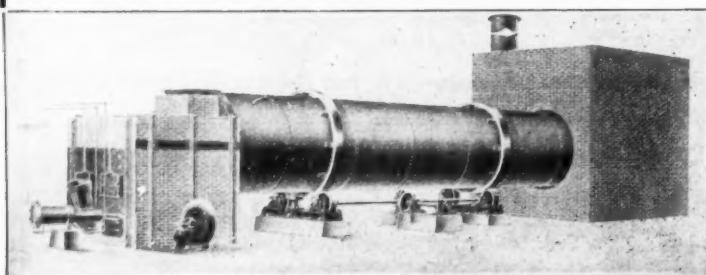
Hind Quarters.....	20	@22
Fore Quarters.....	14	@16
Legs.....	20	@22
Breasts.....	14	@16
Shoulders.....	16	@18
Cutlets.....	18	@20
Rib and Loin Chops.....	18	@20

Butchers' Offal.

Suet.....	7	@7
Tallow.....	3½	@3½
Bones, per cwt.....	10	@10
Calfskins, 8 to 15 lbs.....	19	@19
Calfskins, under 8 lbs. (deacon).....	65	@65
Kips.....	16	@16

Are you a salesman, manager, superintendent, foreman or stock keeper out of a job? Watch page 48 for good openings. Almost every week some packer advertises on that page for a man. Such chances do not remain open long; look them up, it will be worth your while. Or, if you want a position, why not advertise yourself?

DRYERS AND CONTINUOUS PRESSES



Economical Efficient Great Capacity

SAVING IN LABOR ALONE IN ONE YEAR WILL OFFSET COST TO INSTALL

For Tankage, Blood, Bone, Fertilizer, all Animal and Vegetable Matter. Installed in the largest packing-houses, fertilizer and fish reduction plants in the world.

Send for Catalogue T. B.

American Process Co.
68 William St., - - New York

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

Prime native steers	13 1/4 @ 14
Good native steers	12 1/4 @ 13 1/4
Native steers, medium	12 1/4 @ 13 1/4
Helpers, good	13 @ 13 1/4
Cows	10 1/4 @ 11 1/4
Hind Quarters, choice	11 @ 11 1/4
Fore Quarters, choice	11 1/4 @ 11 1/4

Beef Cuts.

Cow Chunks	10 1/4 @ 11
Steer Chunks	11 1/4 @ 12
Boneless Chunks	12 1/4 @ 13
Medium Plates	9 @ 9 1/2
Steer Plates	9 @ 9 1/2
Cow Rounds	11 @ 11 1/4
Steer Rounds	12 1/4 @ 13
Cow Loin	13 @ 14
Steer Loin, Heavy	22 1/2 @ 23 1/2
Beef Tenderloins, No. 1	35 @ 36
Beef Tenderloins, No. 2	29 @ 30
Strip Loin	11 1/4 @ 12 1/4
Shoulder Butts	13 1/4 @ 14 1/4
Shoulder Clods	13 1/4 @ 14 1/4
Rolls	13 1/4 @ 14 1/4
Rump Butts	13 @ 14
Trimnings	10 1/4 @ 11 1/4
Shank	7 1/4 @ 8
Cow Ribs, Common, Light	11 @ 11 1/4
Cow Ribs, Heavy	14 @ 14 1/2
Steer Ribs, Light	13 1/4 @ 14 1/4
Steer Ribs, Heavy	14 1/4 @ 15 1/4
Loin Ends, steer, native	14 1/4 @ 15 1/4
Loin Ends, cow	14 1/4 @ 15 1/4
Hanging Tenderloins	12 @ 13
Flank Steak	14 1/4 @ 15 1/4
Hind Shanks	6 1/4 @ 7 1/4

Beef Offal.

Brains, per lb.	9 @ 9
Hearts	15 1/4 @ 16 1/4
Tongues	25 @ 26
Sweetbreads	0 1/2 @ 1 1/2
Ox Tail, per lb.	6 @ 6 1/2
Fresh Tripe, plain	9 @ 9 1/2
Fresh Tripe, H. C.	9 @ 9 1/2
Brains	9 @ 9 1/2
Kidneys, each	7 1/4 @ 8

Veal

Heavy Carcass, Veal	12 1/4 @ 13 1/4
Light Carcass	13 1/4 @ 14 1/4
Good Carcass	14 1/4 @ 15 1/4
Good Saddle	17 @ 18
Medium Racks	12 1/4 @ 13 1/4
Good Racks	13 1/4 @ 14 1/4

Veal Offal.

Brains, each	8 @ 8 1/2
Sweetbreads	65 @ 70
Plucks	65 @ 70
Heads, each	25 @ 30

Lambs.

Good Caul	12 1/4 @ 13 1/4
Round Dressed Lambs	13 1/4 @ 14 1/4
Saddles, Caul	14 @ 15
R. D. Lamb Racks	9 @ 9 1/2
Caul Lamb Racks	9 @ 9 1/2
R. D. Lamb Saddle	17 @ 18
Lamb Fries, per lb.	18 @ 19
Lamb Tongues, each	4 @ 4 1/2
Lamb Kidneys, each	1 1/4 @ 1 1/2

Mutton.

Medium Sheep	10 @ 10 1/2
Good Sheep	10 1/2 @ 11 1/2
Medium Saddle	12 @ 13
Good Saddle	12 1/4 @ 13 1/4
Good Racks	8 1/4 @ 9 1/4
Medium Racks	8 @ 8 1/2
Mutton Legs	13 1/4 @ 14 1/4
Mutton Loin	8 @ 8 1/2
Mutton Stew	8 @ 8 1/2
Sheep Tongues, each	2 1/4 @ 2 1/2
Sheep Heads, each	10 @ 11

Fresh Pork, Etc.

Dressed Hogs	13 @ 14
Pork Loin	14 1/4 @ 15 1/4
Leaf Lard	10 1/4 @ 11 1/4
Tenderloins	30 @ 31
Spare Ribs	12 @ 13
Butts	13 1/4 @ 14 1/4
Hocks	8 @ 8 1/2
Trimnings	9 1/2 @ 10 1/2
Extra Lean Trimnings	12 1/4 @ 13 1/4
Tails	8 1/4 @ 9 1/4
Snouts	6 @ 6 1/2
Pigs' Feet	4 @ 4 1/2
Pigs' Heads	6 @ 6 1/2
Blade Bones	6 @ 6 1/2
Blade Meat	10 @ 10 1/2
Cheek Meat	9 @ 9 1/2
Hog livers, per lb.	5 @ 5 1/2
Neck Bones	4 1/4 @ 4 1/2
Skinned Shoulders	12 @ 13
Pork Hearts	9 @ 9 1/2
Pork Kidneys, per lb.	7 1/4 @ 7 1/2
Pork Tongues	14 @ 15
Slip Bones	6 @ 6 1/2
Tail Bones	7 @ 7 1/2
Brains	8 1/4 @ 8 1/2
Backfat	11 @ 11 1/2
Hams	15 1/4 @ 16 1/4
Calas	11 1/4 @ 12 1/4
Bellies	16 @ 17
Shoulders	12 @ 13

SAUSAGE.

Columbia Cloth Bologna	12 1/4 @ 13 1/4
Bologna, large, long, round, in casings	12 @ 13

Choice Bologna	15 1/4 @ 16 1/4
Frankfurters	13 1/4 @ 14 1/4
Blood, Liver and Headcheese	11 1/4 @ 12 1/4
Tongue	14 @ 15
Mixed Sausage	14 @ 15
Luncheon Sausage, cloth paraffine	19 @ 20
New England Sausage	18 1/4 @ 19 1/4
Compressed Luncheon Sausage	18 1/4 @ 19 1/4
Special Compressed Ham	18 1/4 @ 19 1/4
Berliner Sausage	18 1/4 @ 19 1/4
Boneless Butts in casings	25 1/4 @ 26 1/4
Oxford Butts in casings	20 1/4 @ 21 1/4
Polish Sausage	18 1/4 @ 19 1/4
Garlic Sausage	13 1/4 @ 14 1/4
Country Smoked Sausage	15 1/4 @ 16 1/4
Farm Sausage	17 @ 18
Pork Sausage, bulk or link	13 @ 14
Pork Sausage, short link	13 1/4 @ 14 1/4
Boneless Pigs' Feet	11 @ 12
Luncheon Roll	17 @ 18
Delicatessen Loaf	18 1/4 @ 19 1/4
Jellied Roll	19 @ 20

Summer Sausage.

Best Summer, H. C. (new)	28 @ 29
German Salsami (new)	28 @ 29
Italian Salsami	28 1/4 @ 29 1/4
Holstener	20 @ 21
Mettwurst, New	— @ —
Farmer	22 @ 23

Sausage in Oil.

Smoked Sausage, 1-30	8.50 @ 9.00
Smoked Sausage, 2-20	6.00 @ 6.50
Bologna, 1-50	6.00 @ 6.50
Bologna, 2-20	5.50 @ 6.00
Frankfurt, 1-50	6.50 @ 7.00
Frankfurt, 2-20	6.00 @ 6.50

VINEGAR PICKLED GOODS.

Pickled Pigs' Feet, in 200-lb. barrels	11.50 @ 12.00
Pickled Plain Tripe, in 200-lb. barrels	9.00 @ 9.50
Pickled H. C. Tripe, in 200-lb. barrels	12.50 @ 13.00
Pickled Ox Lips, in 200-lb. barrels	— @ —
Pickled Pigs, Smuts, in 200-lb. barrels	— @ —
Sheep Tongues, Short Cut, barrels	34.50 @ 35.00

CORNED, BOILED AND ROAST BEEF.

No. 1, 2 doz. to case	Per doz. \$2.15
No. 2, 1 or 2 doz. to case	4.15 @ 4.50
No. 6, 1 doz. to case	15.00 @ 16.00
No. 14, 1/2 doz. to case	35.00 @ 36.00

EXTRACT OF BEEF.

2-oz. jars, 1 doz. in box	Per doz. \$3.75
4-oz. jars, 1 doz. in box	7.00 @ 7.50
8-oz. jars, 1/2 doz. in box	12.50 @ 13.50
16-oz. jars, 1/2 doz. in box	24.00 @ 25.00
2, 5 and 10-lb. tins	\$1.75 per lb.

BARRELED BEEF AND PORK.

Extra Plate Beef, 200-lb. barrels	17.00 @ 18.00
Plate Beef	— @ —
Prime Mess Beef	— @ —
Extra Mess Beef	— @ —
Beef Hams (220 lbs. to bbl.)	— @ —
Rump Butts	22.00 @ 23.00
Mess pork, old	23.50 @ 24.50
Clear Fat Backs	22.50 @ 23.50
Family Back Pork	25.50 @ 26.50
Bean Pork	17.75 @ 18.75

LARD.

Pure leaf, kettle rendered, per lb., tes.	12 1/4 @ 13 1/4
Pure lard	11 1/4 @ 12 1/4
Lard substitutes, tes.	8 1/4 @ 9 1/4
Lard, compound	9 1/4 @ 10 1/4
Cooking oil, per gal. in barrels	60 @ 65
Cooks' and bakers' shortening, tubs	11 1/4 @ 12 1/4
Barrels, 1/4c. over tierces; half barrels, 1/4c. over tierces; tubs and pails, 10 to 80 lbs., 1/4 to 1c. over tierces.	— @ —

BUTTERINE.

1 to 6, natural color, solids, f. o. b. Chicago	15 1/4 @ 16 1/4
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DRY SALT MEATS.

(Boxed. Loose are 1/4c. less.)	
Clear Bellies, 14 @ 16 avg.	13 1/4 @ 14 1/4
Clear Bellies, 18 @ 20 avg.	13 1/4 @ 14 1/4
Rib Bellies, 18 @ 20 avg.	13 1/4 @ 14 1/4
Fat Backs, 12 @ 14 avg.	10 1/4 @ 11 1/4
Regular Plates	10 1/4 @ 11 1/4
Clear Plates	9 1/4 @ 10 1/4
Butts	8 1/4 @ 9 1/4
Beacon meats, 1/4c. to 1c. more.	— @ —

WHOLESALE SMOKED MEATS.

Hams, 12 lbs., avg.	17 1/4 @ 18 1/4
Hams, 16 lbs., avg.	17 @ 18
Skinned Hams	18 1/4 @ 19 1/4
(Calas, 4 @ 6 lbs., avg.)	13 1/4 @ 14 1/4
Calas, 6 @ 12 lbs., avg.	13 @ 14
New York Shoulders, 8 @ 12 lbs., avg.	14 @ 15
Breakfast Bacon, fancy	24 @ 25
Wide, 10 @ 12 avg., and strip, 3 @ 4 avg.	17 1/4 @ 18 1/4
Wide, 6 @ 8 avg., and strip, 3 @ 4 avg.	19 1/4 @ 20 1/4
Rib Bacon, wide, 8 @ 12, strip, 4 @ 6 avg.	14 @ 15
Dried Beef Seta	20 1/4 @ 21 1/4
Dried Beef Insides	20 1/4 @ 21 1/4
Dried Beef Knuckles	20 1/4 @ 21 1/4
Dried Beef Outsoles	28 @ 29
Regular Rolled Hams	24 @ 25
Smoked Rolled Hams	24 1/4 @ 25 1/4
Bolled Calas	18 1/4 @ 19 1/4
Cooked Loin Rolls	28 @ 29
Cooked Rolled Shoulder	18 1/4 @ 19 1/4

SAUSAGE CASINGS.

F. O. B. CHICAGO.

Rounds, per set	18 1/4 @ 19 1/4
Export Rounds	26 @ 27
Middles, per set	75 @ 76
Beef bungs, per piece	23 @ 24
Beef wensands	7 @ 8
Beef bladders, medium	55 @ 56
Beef bladders, small, per doz.	— @ —
Hog casings, free of salt	70 @ 71
Hog middles, per set	11 @ 12
Hog bungs, export	19 @ 20
Hog bungs, large, mediums	10 @ 11
Hog bungs, prime	7 @ 8
Hog bungs, narrow	4 @ 5
Imported wide sheep casings	95 @ 96
Imported medium wide sheep casings	80 @ 81
Imported medium sheep casings	70 @ 71
Hog stomachs, per piece	4 @ 5

FERTILIZERS.

Dried blood, per unit	3.40 @ 3.50
Hoof meal, per unit	2.90 @ 3.00
Concentrated tankage	2.85 @ 2.90
Ground tankage, 12%	3.25 @ 3.35 and 10c.
Ground tankage, 11%	3.25 @ 3.35
Ground tankage, 8 and 25%	3.07 1/2 @ 3.17 1/2 and 10c.
Crushed tankage, 9 and 20%	2.85 @ 2.95 and 10c.
Ground tankage, 6 1/2 and 30%	22.50 @ 23.00
Ground rawbone, per ton	26.00 @ 28.00
Ground steam bone, per ton	21.50 @ 22.00
Unground tankage, per ton less than ground	30c. @ 31c.

HORNS, HOOFS AND BONES.

Horns, No. 1, 65 @ 70 lbs., aver.	250.00 @ 275.00
Horns, black, per ton	27.00 @ 28.00
Horns, striped, per ton	36.00 @ 42.00
Horns, white, per ton	70.00 @ 75.00
Flat shin bones, 38-40 lbs., aver., per ton	70.00 @ 75.00
Round shin bones, 38-40 lbs., av., per ton	75.00 @ 80.00
Round shin bones, 50-62 lbs., av., per ton	80.00 @ 90.00
Long thigh bones, 90-95 lbs., av., per ton	85.00 @ 95.00
Skulls, jaws and knuckles, per ton	30.00 @ 35.00

LARD.

Prime steam, cash	10.62 1/2 @ 10.75
Prime steam, loose	10.15 @ 10.25
Leaf	9 1/4 @ 9 1/2
Compound	8 1/4 @ 8 1/2
Neutral lard	11 @ 11 1/4

STEARINES.

Prime oleo	9 @ 9 1/4
Oleo, No. 2	8 1/4 @ 8 1/2
Mutton	8 1/4 @ 8 1/2
Yellow	8 @ 8 1/4
Grease, yellow	8 1/4 @ 8 1/2
Grease, A white	8 1/4 @ 8 1/2

OILS.

Lard oil, winter strained, tierces	78 @ 79
Extra lard oil	70 @ 72
Extra No. 1 lard oil	65 @ 66
No. 1 lard oil	60 @ 62
No. 2 lard oil	58 @ 59
Oleo oil, extra	9 1/4 @ 9 1/2
Oleo oil, No. 2	8 1/4 @ 8 1/2
Oleo stock	8 @ 8 1/4
Neatsfoot oil, pure, bbls.	68 @ 72
Acidless tallow oils, bbls.	65 @ 68
Corn oil, loose	5.50 @ 5.80
Horse oil	6 1/4 @ 7

TALLOW.

Edible	7 1/4 @ 7 1/2
Prime City	7 1/4 @ 7 1/2
No. 1 Country	6 1/4 @ 6 1/2
Packers' Prime	7 @ 7 1/4
Packers' No. 1	6 1/4 @ 6 1/2
Packers' No. 2	5 1/4 @ 5 1/2
Renderers' No. 1	6 1/4 @ 6 1/2

GREASES.

White, choice	7 @ 7 1/4
White, "A"	6 1/4 @ 6 1/2
White, "B"	6 1/4 @ 6 1/2
Rose	5 1/4 @ 5 1/2
Crackling	6 1/4 @ 6 1/2
Horse	5 1/4 @ 5 1/2
Yellow	5 1/4 @ 5 1/2
Brown	4 1/4 @ 4 1/2
Glue stock	5 1/4 @ 5 1/2
Garbage grease	4 1/4 @ 4 1/2
Glycerine, C. P.	20 @ 21
Glycerine, dynamite	10 1/4 @ 10 1/2
Glycerine, crude soap	13 1/4 @ 13 1/2
Glycerine, candle	14 1/4 @ 14 1/2

COTTONSEED OILS.

P. S. Y., loose	52 1/2 @ 53 1/4
P. S. Y., soap grade	49 @ 49 1/2
Soap stock, bbls., concn., 62 @ 65% f. a.	2.45 @ 2.60
Soap stock, loose, reg., 50% f. a.	1.25 @ 1.35

COOPERAGE.

Ash pork barrels	77 @ 80
Oak pork barrels	87 @ 90
Lard tierces	1.05 @ 1.10

CURING MATERIALS.

Refined saltpetre	5 1/4 @ 5 1/2
Boric acid, crystal to powdered	7 @ 7 1/4
Borax	4 @ 4 1/4
Sugar—	
White, clarified	4 1/4 @ 4 1/2
Plantation, granulated	4 1/4 @ 4 1/2
Yellow, clarified	4 @ 4 1/4
Salt—	
Ashton, in bags, 224 lbs.	22.35 @ 22.50
English packing, in bags, 224 lbs.	1.45 @ 1.50
Michigan, granulated, car lots, per ton	3.35 @ 3.40
Michigan, medium, car lots, per ton	3.75 @ 3.80
Casing salt, bbls., 280 lbs., 2x @ 3x	1.40 @ 1.45

LIVE STOCK MARKETS

CHICAGO

(Special Letter to The National Provisioner.)

Union Stock Yard, Chicago, March 25.
The light run of 14,935 cattle on Monday was a logical outcome of the recent slow cattle market. The market was extremely dull and draggy. Tuesday's run of 2,875 cattle met with a rather slow demand, although there was no quotable change, the small percentage of steers in the receipts selling with Monday's general level of values. Wednesday's run of cattle was estimated at 18,000, a supply far in excess of trade requirements and much above general expectations. The choice beefs ruled steady, while other kinds were very slow sellers at 10¢@15¢ decline. The three days' receipts totaled 36,000, as compared with 32,000 for the same period a week ago, and while the supply under ordinary conditions would be considered very moderate, yet, as repeatedly stated in these columns, there is always a slack demand for beef during the Lenten period; also the weather is mild, which naturally has a tendency to lessen the appetite of the multitude, especially as eggs are plentiful and decidedly lower than a short time ago, many sections of the country reporting eggs selling at 18¢ per dozen. Labor troubles in the East and an apathetic condition in general throughout the industrial world, combined with fairly liberal importations of Argentine beef, have all contributed to the weak condition of the cattle market.

In sympathy with the slow market on steers the trade on butcher-stuff has been very slow and a lower tendency has been shown all week on everything but the better grades of cows and heifers, and the bull market is dull and stagnant at the low point of the season, while the calf trade has worked still lower and shows 75¢ decline as compared with a week ago, liberal receipts of vealers being the reason therefor. Butcher-stuff is undoubtedly very scarce.

Receipts of hogs on Wednesday estimated early around 27,000, but later in the day around 23,000. Even with the light receipts and slack shipping orders from the East our market ruled very slow and largely 5¢ lower. Prime heavy butchers and select shipping hogs sold largely around \$8.75@8.80, top \$8.85. The trade has been very disappointing from more angles than one. Considering the light receipts of the past two weeks it would seem as though our market should have worked to a higher level, but the big packing concerns as well as the smaller ones argue that the demand for the fresh stuff has been very poor and the live hogs cutting out at a loss, and from the light Eastern demand we have been having it would look as though there was a little in it and don't look to see only moderate receipts for the near future, but can't see anything very bullish in the situation until the time comes when there is a broader demand for the product, and believe that these fat and weighty hogs that are ready for market had just as well be shipped out.

A brighter, freer movement has prevailed in sheep and lambs since the opening of the week, and values show an advance of 15¢@20¢ per cwt. all along the line.

Indications point to little change in values for the coming ten days. We quote: Woolled Stock: good to choice lambs, \$7.85@8.15; poor to medium, \$7.25@7.60; culls, \$6@6.75; fat light yearlings, \$6.85@7.15; medium fleshed and heavy yearlings, \$6.25@6.75; fat aged wethers, \$6.25@6.50; fancy heavy ewes, \$6.25@6.40; good to choice ewes, \$6@6.15; poor to medium, \$5.50@5.85; culls, \$4@5. Clipped stock: good to choice lambs, \$6.60@6.85; fat yearlings, \$6@6.25; aged wethers, \$5.20@5.40; fat ewes, \$5@5.25.

ST. LOUIS

(Special Letter to The National Provisioner.)

National Stock Yards, Ill., March 25.
This week's cattle receipts amounted to approximately 12,400 head, including 3,850 head Southern. Native steer values for the week are about 10¢@15¢ lower than last week's

close. No choice steers were offered outside of one load of choice yearlings, which brought \$9. Best heavy steers topped at \$8.65, while the bulk sold in a range of \$7.50@8.25. Most of the decline in values occurred today. The market previous to today being very active at all times. Cows are generally 25¢ lower, a slow draggy market being in evidence all week. Best offerings brought \$7.25 with the bulk at \$6@7. Heifers sold generally about 25¢ higher, with an active market prevailing all week. Best offerings of straight carload lots brought \$8.50, with one load of steers and heifers mixed at \$8.65. The bulk of the offerings ranged from \$7.50@8. Calves for the last two weeks experienced a rather severe decline. The top today was \$9, which is the top for the week and which is about 50¢, a hundred lower than last week's top of \$9.50. Texas steers until today sold generally steady. Today a very slow market existed and prices were cut about 10¢@15¢. Top Texas and Oklahoma steers for the week brought \$7.60, while Mississippi offerings topped at \$7.80, which was the top of the market. This kind was about steady.

Receipts of hogs amounted to approximately 39,800. Since the first of the week values have been on the advance and are today about 10¢@15¢, a hundred higher than last week's close. The market opened at the first of the week with a top of \$8.95. On Friday \$9 was paid for choice offerings. Today best hogs brought \$8.97½, with the bulk at \$8.75@8.95. The bulk for the week has sold generally from \$8.75@9, with a very active market at all times.

Sheep receipts approximated 8,100 head. Lambs are generally 25¢ higher than last week. The top was made today when good Colorado offerings brought \$7.95. Most of the lamb offerings this week have been of good quality and have sold in a range of \$7.75@7.95. There were no mutton sheep to speak of offered this week. Ewes sold from \$6@6.25; shorn ewes \$5.25 and shorn yearlings at \$5.80. These offerings were only small bunches, therefore the real tone of the market cannot be quoted.

KANSAS CITY

(Special Letter to The National Provisioner.)

Kansas City Stock Yards, March 24.
The cattle market this week is steady, with a shade of strength on butcher grades, and a trifle more action on all kinds today, than yesterday. Receipts are 1,000 less than first two days last week, and contain nothing in the prime class. Good native steers sold at \$8.75 today, and meal-fed Oklahomas in the native division sold at \$8.25 both yesterday and today, and native cows brought \$6.25@7.50 today. Eight ears of cake and grass fat steers from South Texas sold yesterday at \$7@7.40. The run of straight grass fat South Texas cattle has not started yet, but shipments will be made within a week from that section. Western hay and pulp-fed steers are more numerous this week, and sales have ranged from \$7.50@8.35, weights from 960 to 1,250 lbs. A train of straight hay-fed Montana steers are here today, and sold at \$7.65, and Idaho steers brought \$7.95. Veal calves are one dollar lower than ten days ago, the decline being seasonal.

Hog markets are on a higher plane now than at any other time since September. Market strong to 5¢ higher today; top \$8.77½, bulk \$8.55@8.75. Receipts today are 11,000 head, and trading was active, packers evidently in need of material. On various days in the last week they have paid the top price, and the product is considered good property by them.

Sheep and lambs are selling strong to 10¢, higher today; receipts 6,000 head; lambs, \$7.35@7.80, yearlings \$6.50@7, wethers \$5.75@6.25, ewes \$5.50@6. Northern feed lots are said to be half shipped out, and other feeding sections are nearing the end of their shipments. The supply locally will be light until Texas stuff runs freely, two or three weeks hence.

OMAHA

(Special Letter to The National Provisioner.)

South Omaha, Neb., March 24,

Although cattle receipts of late have been comparatively light the demand has been decidedly indifferent and the trend of values has been downward for all but the choice, finished, beefs. Some prime 1,500-pound beefs sold today at \$8.85 but the bulk of the fair to good 1,050 to 1,350-pound steers are going at a range of \$7.80@8.40 and not very freely at that. Cows and heifers have experienced about the same slump and all but choice heifers are hard to move at the lower figures. Poor to prime stock sells at a range of \$4.25@7.75, the big bulk of the fair to good butcher and beef stock going around \$6@7. Competition from country buyers for stock cows and heifers has been keen right along and values firmly held for anything in this line. Veal calves sold off sharply last week but have practically recovered and are moving freely at \$7.50@9.50, but bulls, stags, etc., find a very restricted outlet at unevenly lower figures, the best fat bulls selling under \$7.

Hog supplies continue comparatively liberal and buyers have no occasion to complain of the quality of the offerings. Both packers and shippers are free buyers right along and the trend of values is higher, the advance being all of 20¢, as compared with a week ago. Buyers still favor the heavy and butcher weights but it is quality that buyers are after and the fair to good loads of all weights are selling at a comparatively narrow range. There were only about 9,500 hogs here today and prices ruled steady to a nickel higher. Tops brought \$8.75, the high price of the season, and the bulk of the trading was at \$8.60@8.65, as against \$8.35@8.45 a week ago.

Under the influence of continued liberal receipts the market for sheep and lambs has been rather slumpy of late and the trend of values downward. This is more particularly true of the lambs that have constituted the big bulk of the receipts. Competition from feeder buyers is still keen and this demand has tended to sustain values. Lambs are quoted at \$7@7.85; yearlings, \$6.15@7; wethers, \$5.45@6.25, and ewes, \$5@6.

SLAUGHTER REPORTS

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ending March 21:

CATTLE.

Chicago	19,145
Kansas City	12,008
Omaha	6,694
St. Joseph	2,885
Cudahy	486
Sioux City	3,123
South St. Paul	3,120
New York and Jersey City	9,496
Fort Worth	7,058
Philadelphia	2,265
Pittsburgh	1,036
Denver	1,273
Oklahoma City	2,218
Cincinnati	3,214

HOGS.

Chicago	97,881
Kansas City	32,678
Omaha	8,086
St. Joseph	26,135
Cudahy	4,083
Sioux City	22,528
Ottumwa	7,500
Cedar Rapids	8,124
South St. Paul	23,547
New York and Jersey City	30,118
Fort Worth	12,320
Philadelphia	4,137
Pittsburgh	7,258
Denver	6,906
Oklahoma City	10,528
Cincinnati	9,012

SHEEP.

Chicago	68,186
Kansas City	22,859
Omaha	19,491
St. Joseph	17,914
Cudahy	236
Sioux City	4,605
South St. Paul	3,898
New York and Jersey City	31,148
Fort Worth	6,226
Philadelphia	7,997
Pittsburgh	2,276
Denver	1,417
Oklahoma City	233

THE WEEK'S CLOSING MARKETS

FRIDAY'S GENERAL MARKETS.

Lard in New York.

New York, March 27.—Market quiet. Western steam, \$10.80; Middle West, \$10.50 @10.60; city steam, 10½c.; refined, Continent, \$11.15; South American, \$11.75; Brazil, kegs, \$12.75; compound, 8¼@8½c.

Marseilles Oils.

Marseilles, March 27.—Sesame oil, fabrique, — fr.; edible, — fr.; copra oil, fabrique, 91 fr.; edible, 117 fr.; peanut oil, fabrique, 73½ fr.; edible, 95 fr.

Liverpool Produce Market.

Liverpool, March 27.—(By Cable.)—Beef, extra India mess, 117s. 6d.; pork, prime mess, 105s.; shoulders, square, 57s.; New York, 54s.; picnic, 52s.; hams, long, 68s.; American cut, 68s. Bacon, Cumberland cut, 64s. 6d.; long clear, 67s. 6d.; short backs, 63s.; bellies, clear, 67s. 6d. Lard, spot prime, 51s. 9d. American refined in pails, 53s. 3d.; 28-lb. blocks, 52s. 3d. Lard (Hamburg), 53½ marks. Tallow, prime city, 32s. 6d.; choice, 35s. Turpentine, 32s. 9d. Rosin, common, 9s. 6d. Cheese, Canadian finest white, new, 67s. 6d. Tallow, Australian (at London), 32s. 6d. @34s. 6d.

FRIDAY'S CLOSINGS.

Provisions.

The market was rather unsettled, with trade fairly active.

Stearine.

The market was dull and firm; steady at 8¼@9c.

Tallow.

The market was dull and steady at 6¾c. for city and 7c. for specials.

Cottonseed Oil.

The market was quiet and a little steadier with less pressure on the contract deliveries.

Market closed 5 points decline to 5 advance. Sales, 7,700 bbls. Spot oil, \$7.40@8. Crude, Southeast, \$6.33@6.40. Closing quotations on futures: March, \$7.35@8; April, \$7.43@7.48; May, \$7.42@7.44; June, \$7.49@7.54; July, \$7.56@7.57; August, \$7.65@7.67; September, \$7.66@7.69; October, \$7.05@7.28; good off oil, \$7 bid; off oil, \$6.90 bid; red off oil, \$6.70 bid; winter oil, \$7.40 bid; summer white oil, \$7.40 bid.

FRIDAY'S LIVESTOCK MARKETS.

Chicago, March 27.—Hog markets dull, mostly 5c. lower. Bulk of prices, \$8.55@8.65; light, \$8.45@8.67½; mixed, \$8.40@8.70; heavy, \$8.25@8.67½; rough heavy, \$8.25@8.40; Yorkers, \$8.60@8.65; pigs, \$7.25@7.60; cattle slow and steady; beefs, \$7@9.60; cows and heifers, \$3.70@8.50; Texas steers, \$7.25@8.30; stockers and feeders, \$5.60@8.10; Western, \$7@8.20. Sheep market steady; native, \$5.15@6.60; Western, \$5.25@6.70; yearlings, \$6.15@7.35; lambs, \$7.10@8.15; Western, \$7.10@8.25.

Sioux City, March 27.—Hogs lower, at \$8.30 @8.35.

St. Louis, March 27.—Hogs lower, at \$8.50 @8.75.

Buffalo, March 27.—Hogs lower; 5,600 on sale at \$9.10@9.15.

Kansas City, March 27.—Hogs slow, at \$8.20@8.55.

South Omaha, March 27.—Hogs lower, at \$8.25@8.50.

St. Joseph, March 27.—Hogs lower, at \$8.30 @8.55.

Louisville, March 27.—Hogs lower, at \$8.70 @8.85.

Indianapolis, March 27.—Hogs lower, at \$8.65@8.75.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, March 21, 1914, are reported as follows:

Chicago.			
	Cattle.	Hogs.	Sheep.
S. & S. Co.	2,500	9,200	10,827
Armour & Co.	3,979	24,300	17,390
Swift & Co.	3,787	12,200	25,308
Morris & Co.	2,403	7,800	10,730
G. H. Hammond Co.	1,658	5,100	...
Anglo-American Prov. Co.	412	6,100	...
Western Packing & Provision Co., 5,600 hogs; Independent Packing Co., 7,300 hogs; Boyd, Lunham & Co., 5,200 hogs; Roberts & Oake, 4,100 hogs; Brennan Packing Co., 4,700 hogs; Miller & Hart, 2,700 hogs; others, 8,500 hogs.			

Kansas City.			
	Cattle.	Hogs.	Sheep.
Armour & Co.	1,712	7,450	2,045
Fowler Packing Co.	603	...	531
S. & S. Co.	2,425	7,100	4,265
Swift & Co.	2,500	6,900	6,500
Cudahy Packing Co.	2,203	4,955	4,677
Morris & Co.	2,247	5,607	4,532
Butchers	301	653	...

Blount, 727 hogs; Dold Packing Co., 56 cattle; Heil Packing Co., 247 hogs; Independent Packing Co., 318 cattle; J. Meyer, 22 cattle; John Morrell & Co., 51 cattle; M. Rice, 1,706 hogs; Schwartz, Bolen & Co., 2,456 hogs; St. Louis Dressed Beef Co., 101 cattle; Wolf Packing Co., 119 cattle.

Omaha.			
	Cattle.	Hogs.	Sheep.
Morris & Co.	1,534	8,750	3,501
Swift & Co.	1,790	12,725	19,615
Cudahy Packing Co.	2,372	15,579	9,851
Armour & Co.	1,716	16,754	11,098
Schwartz & Co.	...	6,093	...
J. W. Murphy

Lincoln Packing Co., 78 cattle; South Omaha Packing Co., 19 cattle; John Morrell & Co., 90 cattle; Kohrs Packing Co., 439 hogs.

St. Louis.			
	Cattle.	Hogs.	Sheep.
Morris & Co.	1,689	4,900	2,739
Swift & Co.	1,808	4,750	2,081
Armour & Co.	1,506	5,118	2,064
St. Louis D. B. Co.	264
Independent Packing Co.	187	2,204	250
East Side Packing Co.	113	1,876	...
Belz Packing Co.	...	880	...
Heil Packing Co.	15	106	...
Krey Packing Co.	7	1,301	...
Carondelet Packing Co.	...	454	...
Sartorius Provision Co.	...	499	...

St. Joseph.*			
	Cattle.	Hogs.	Sheep.
Swift & Co.	1,100	10,056	9,412
G. H. Hammond Co.	650	5,949	2,565
Morris & Co.	850	6,343	2,866

Sioux City.			
	Cattle.	Hogs.	Sheep.
Armour & Co.	1,403	11,326	1,941
Cudahy Packing Co.	1,431	10,728	5,565
Swift & Co.	...	4,176	...
Des Moines Packing Co.	55	104	...
Others	8,045

R. Huml Packing Co., 186 cattle; Sacks Dressed Beef Co., 57 cattle; J. L. Brennan & Co., 48 cattle; Statler & Co., 26 cattle.

*Incomplete.

NEW YORK LIVE STOCK

WEEKLY RECEIPTS TO MARCH 23, 1914.

	Bees.	Calves.	Sheep and Lambs.	Hogs.
New York	1,597	3,285	3,231	2,880
Jersey City	3,703	2,057	13,623	22,321
Central Union	2,354	515	11,048	142
Lehigh Valley	1,842	303	3,246	...
Scattering	...	152	...	4,775
Totals	9,496	7,112	31,148	30,118
Totals last week	10,701	7,524	27,854	30,713

RECEIPTS AT CENTERS

SATURDAY, MARCH 21, 1914.

	Cattle.	Hogs.	Sheep.
Chicago	200	12,000	5,000
Kansas City	200	1,200	...
Omaha	200	9,000	...
St. Louis	400	3,500	200
St. Joseph	100	3,000	...
Sioux City	100	4,000	2,500
St. Paul	200	2,000	900
Oklahoma City	200	4,000	...
Fort Worth	1,400	400	...
Milwaukee	...	1,336	...
Denver	100	100	500
Louisville	...	900	...
Detroit	...	100	...
Cudahy	...	350	...
Wichita	...	969	...
Indianapolis	200	2,000	...
Pittsburgh	...	2,500	1,000
Cincinnati	...	1,148	...
Buffalo	150	2,100	1,000
Cleveland	...	1,000	400
New York	365	3,300	3,330

MONDAY, MARCH 23, 1914.

Chicago	14,000	41,000	25,000
Kansas City	7,200	7,600	13,000
Omaha	3,700	4,000	17,500
St. Louis	2,500	2,500	1,800
St. Joseph	1,700	4,000	8,000
Sioux City	3,200	2,000	300
St. Paul	2,500	8,000	500
Oklahoma City	600	800	...
Fort Worth	5,500	1,000	500
Milwaukee	...	1,024	...
Denver	900	1,200	1,200
Louisville	900	3,682	275
Cudahy	...	300	...
Wichita	...	351	...
Indianapolis	500	2,000	...
Pittsburgh	2,600	7,000	3,500
Cincinnati	...	3,934	...
Buffalo	3,150	13,000	13,000
Cleveland	900	4,000	9,000
New York	2,368	10,920	7,068

TUESDAY, MARCH 24, 1914.

Chicago	3,000	11,000	15,000
Kansas City	7,500	11,500	6,100
Omaha	3,000	9,000	11,000
St. Louis	4,000	8,500	2,000
St. Joseph	1,500	16,000	4,100
Sioux City	1,000	4,000	1,000
St. Paul	2,100	6,000	800
Oklahoma City	1,500	2,600	...
Fort Worth	2,900	1,200	200
Milwaukee	...	1,424	...
Denver	200	2,200	600
Louisville	...	416	...
Detroit	...	200	...
Cudahy	...	1,500	...
Indianapolis	1,500	4,000	...
Pittsburgh	...	1,500	1,000
Cincinnati	...	2,470	...
Buffalo	100	2,500	2,000
Boston	1,612	19,974	6,627
Cleveland	60	1,000	600
New York	502	1,503	1,416

WEDNESDAY, MARCH 25, 1914.

Chicago	18,000	22,000	23,000
Kansas City	4,500	8,500	7,500
Omaha	3,600	15,000	12,500
St. Louis	3,300	8,400	2,500
St. Joseph	1,500	4,700	5,400
Sioux City	1,600	6,000	...
St. Paul	1,400	5,000	3,200
Fort Worth	3,000	2,600	500
Oklahoma City	900	1,900	200
Milwaukee	50	6,212	...
Denver	600	600	...
Louisville	...	1,200	...
Detroit	...	1,000	...
Cudahy	...	300	...
Wichita	...	1,702	...
Indianapolis	1,200	4,000	...
Pittsburgh	...	1,500	1,000
Cincinnati	300	2,300	400
Buffalo	...	1,600	5,000
Cleveland	40	1,000	400
New York	1,758	6,547	7,099

THURSDAY, MARCH 26, 1914.

Chicago	4,000	20,000	16,000
Kansas City	2,000	6,000	11,000
Omaha	...	16,000	...
St. Louis	800	10,600	1,300
St. Joseph	...	10,000	...
Sioux City	...	5,000	...
St. Paul	...	3,000	...
Milwaukee	...	970	...
Louisville	...	2,403	...
Detroit	...	4,000	...
Cudahy	...	5,000	...
Wichita	...	1,610	...
Indianapolis	...	4,000	...
Cincinnati	600	2,531	400
Buffalo	125	2,500	600
Cleveland	...	2,000	...
New York	1,536	1,500	3,727

FRIDAY, MARCH 27, 1914.

Chicago	1,500	18,000	10,000
Kansas City	600	3,500	6,000
Omaha	400	9,000	1,500
St. Louis	450	8,500	1,000
St. Joseph	100	4,000	1,250
Sioux City	400	3,000	200
Fort Worth	1,800	1,200	1,000
St. Paul	1,800	3,000	1,000
Oklahoma City	700	1,800	...

Want a good position? Watch the "Wanted" page for the chances offered there.

Retail Section

MEAT MARKET ARCHITECTURE

Some Ideas on the Proper Planning of Meat Shops

Written for The National Provisioner by A. C. Schueren.

[EDITOR'S NOTE.—This is the fourth of a series of articles dealing with the architecture and fitting up of retail meat markets, written for The National Provisioner by an expert in this line, who is both a practical retail butcher and a draughtsman. Retail butchers who desire to bring their markets up to date should be able to get some excellent ideas from these articles.]

The last article in this series described and illustrated a market which was very narrow in plan, though with the arrangement of the side-wall refrigerators the problem of serving and attending to many customers was nicely solved.

The market described and illustrated herewith is not difficult to lay out. In fact, the plan shows an average inexpensive market. The fixtures are of a very plain design, the exposed fronts only being of oak. Although it is very plain in style the market nevertheless makes a very dignified impression.

One can find many markets which are laid out like this one, but one finds very few which plan beforehand all the details necessary in a market. This market was all planned beforehand, and is now in successful operation in all its details as given here.

The front of the market has two windows. These windows are equipped with nickel-plated display racks. The partition on one side of the window also has a nickel-plated rack three rails high. As these racks are very highly polished, and are very bright and shiny, they form a very sanitary display by themselves, especially during the summer, when no fresh meats can be displayed in the show windows.

The office is placed under the stairway leading to the floor above, and, as can be noted on the plan, it is within easy reach of the customer and of the market proprietor also. The counter is straight and of the same design as the refrigerator. It has a one-inch Italian marble slab and also a 12 x 15-foot counter glass protection.

The space between the counter and the refrigerator is approximately 8 feet, and many steps are saved by not having the ice box far away in the corner of the store, as so many butchers would have it.

The front of the refrigerator extends across the entire width of the store. A partition door leads to the rear part of the store, and also to the refrigerator. The front of the cooler has two windows and a mirror in the center.

A maple cutting bench is also located in the rear of the counter, very convenient for large pieces of beef, etc. Above the cutting bench is a three-rail nickel-plated rack for hanging poultry and meats, and the rack is within easy reach of the clerk.

The refrigerator is 10 x 12 and 10 feet high, has a 6-inch wall with 4 inches of granulated cork insulation, and is cooled by a 2-ton refrigerating plant, which is driven by a 5 horsepower motor. As can be seen on the plan, the refrigerating plant does not take up very much room in the market. As a rule these machines are placed in the base-

ment. The advantages of a small refrigerating plant are many, and there are very few new city markets opened nowadays without one.

Some Points for Butchers on Refrigeration.

Butchers when installing or contemplating installing a refrigerating plant should pay special attention to the insulation of the refrigerator. Many butchers pay dearly for thinking that they can build a refrigerator themselves. They build them out of wood and paper and leave air spaces for insulation. Such men generally claim that they have the "best cooler in the city," although it may be what is called a "regular ice eater."

If they would consider that a good refrigerator, built by a firm which specializes in this work and makes a study of refrigeration, will cost them less after they have used it a year, they would cease trying to build their own ice houses. They should never forget that a butcher is a butcher, and a refrigerator builder is a refrigerator builder. And no butcher should think otherwise.

Insulation and perfect circulation are two essentials in a good refrigerator. If one of the two is missing, good results cannot be expected.

Looking over the plan shown here, one can see at a glance that the market is conveniently arranged for the proper handling of quarters of beef, etc. As the shop for which this particular plan was made is located in a country town, large quantities of meats are generally purchased at one time. They are unloaded at the side door, in the rear of the market, where the tracking begins and from where the meat can be conveyed, either to the refrigerator or to the front of the store for display purposes.

A track scale is also located there, and every piece of meat coming either from the wholesaler or farmer is immediately weighed. As there is a railing which encloses the refrigerating machine, the meat handlers do not come into contact with the machinery.

As stated previously, the refrigerating machine is of two tons capacity, which is really larger than is actually required for cooling this refrigerator, but it enables the butcher to add more cooling space in the future if he needs it.

Mistakes are often made by marketmen in installing a machine of a capacity sufficient only to do the present actual work to be done. After they have the machinery installed they begin to realize that it is so very convenient and economical to operate a machine. They find they have room for a refrigerator in the basement for pickling and curing pork, or a small freezing room. Or they may wish to cool their display counters.

And it should also be considered that a refrigerating plant is an advertisement to the marketman, and generally increases his business, due to the fact that the trade realizes that the meats are kept in very good condi-

tion, much better than is possible with ice. Therefore, the retailer who expects to install a refrigerating machine should bear these points in mind, and have his capacity large enough for all purposes. It will pay him in the end.

OPEN AND ABOVE-BOARD.

There is nothing more detrimental to the business of a concern, in fact, nothing worse conceivable, than the lack of perfect frankness and understanding in every way between partners. It is not necessary that there should be open rupture or constant disagreement to constitute the lack of sympathy. What we mean is, everything should be open and above-board between partners or between intimate business associates. There should be absolutely no secret between them concerning business, even in the remotest particular. Everything should be open and as clear as day. Nothing should be kept from one another. Nothing should be covered. Nothing should be veiled. No confidence touching in the remotest way upon the business should be withheld.

Some men appear to gauge their lives on a proverb, perhaps we may style it, which is found somewhere in the Bible. We have not troubled to look up the exact location of this saying, because we do not think it is wholly a wise one. It is, "Let not your left hand know what your right hand doeth." When either the right hand or the left hand represents a partner or business associate, this principle is an extremely bad one to follow. If partners or business associates cannot maintain absolute confidence in one another—if there must be any secrets withheld from one another—it is better for them to part at once, the sooner the better. We believe many failures in business are due to this lack of confidence between partners.—New England Tradesman.

LEARNING TO EAT MUTTON.

That is a bright thought of the National Wool Growers' Association to teach people to eat more mutton. In a leaflet it sets forth the facts that sheep are never tuberculous; that eating fat mutton may be a strong contributing factor in a struggle against consumption; that sheep are the daintiest of animals in their diet, and that their flesh, once one is accustomed to it, is perhaps the most delicious of all meats.

Furthermore, there is true economy in eating mutton, because the cuts are small, and there is practically no waste. Moreover, there is usually nothing left over from the dinner at which lamb chop or boiled mutton is served.

The American people are not yet a mutton-eating people, perhaps because in the "good old times" beef and pork were relatively much cheaper than at present. In Great Britain the people are the great mutton eaters, because they must practice economy, and, incidentally, because they are true connoisseurs of what is good.—Chicago Breeders' Gazette.

CHEAP MEATS PAST AND GONE.

At regular intervals prophecy of cheap meats emanates from certain sources. These forecasts are obviously designed to placate consumers whose buying capacity is now taxed to the limit, but such illusive promises constitute a questionable policy. Both consumers and killers are deeply interested in increased production; expansion of that nature will not be encouraged by promise of less remuneration.

The fact might as well be understood that meats will never again be cheap in the sense in which they were during the period of surplus production. Cost of meat making has been materially enhanced, and will be a permanent factor in the equation. Expense of conversion and distribution is also on a lofty basis with scant prospect of reduction. Promise of cheap meat, no matter how apparently authoritative the source, must be taken with a grain of salt. Every repetition

jeopardizes the incentive which the grower seems to need.

More, but not materially cheaper, beef, pork and mutton are needed. An abundance at present prices would mitigate the consumer's condition, but it is the constant menace of increasing scarcity and still higher cost that is of serious concern.—The Breeders' Gazette.

LOCAL AND PERSONAL.

F. O'Neill has engaged in the meat business at South Fork, Pa.

Involuntary bankruptcy proceedings have been filed against the Success Meat Company of Salt Lake City, Utah.

E. R. Potter & Son have engaged in the meat business at West Brookfield, Mass.

G. Wentroff has opened a new meat market at Belford, N. J.

E. Schrock has purchased the Calvert Mabry Company's meat market at Coldwater, Kan.

The Mt. Jewett Mercantile Company, Mt. Jewett, Pa., has been incorporated with a capital stock of \$10,000 to do a general meat and provision business.

Bain Brothers will engage in the meat business at Marion, O.

G. Sart will open a meat market at Gloversville, N. Y.

R. Tout will open a new meat market at Ursa, Ill.

F. Hinderliter has purchased a meat market at Farmington, Ill.

B. E. Rosser meat market at Tacoma, Wash., has been destroyed by fire.

The meat shop of A. Mills at Atlantic, Minn., has been destroyed by fire.

D. J. Haynes has purchased the Vining Meat Market at Vining, Kan.

George Noller has sold his interest in the McFarland Meat Market at McFarland, Kan., to Joe Michaels. The new firm is Ten Eyck & Michaels.

Geo. I. Mapes is about to move his butcher shop to a new location in the Fox building at Russell, Kan.

B. E. Hill has purchased the Francher meat market at Gage, Okla., and will operate it in connection with his general store.

Geo. Weidemann has purchased an interest in the Churchill meat market at Fort Cobb, Okla.

A. H. Akard has purchased the meat market of Roberts & Williams at Antlers, Okla.

V. S. Martin & Company have opened a new meat business at Belpre, Kan.

Frank Lorchick has purchased the meat market of Lee Brothers at Loup City, Neb.

Gaddis & Hay have engaged in the meat business at Geneva, Neb.

T. A. McClanahan has closed out his meat market at Tecumseh, Neb.

Fred Dean has purchased the meat market of Morris Thompson & Company at Wayne, Neb.

Gus Mohr has engaged in the meat business at Avoca, Neb.

Muehler & Gillette are about to open a new meat market at Beatrice, Neb.

A. F. Lowe has sold out his butcher shop at Beemer, Neb.

J. F. Redman has engaged in the meat business at Norfolk, Neb.

M. Hoover has opened a new butcher shop at Lynch, Neb.

Glantz & Pauley have purchased the business of the Elkhorn Meat Market at Harvard, Neb.

Michaels & Domit have engaged in the meat and grocery business at Brea, Cal.

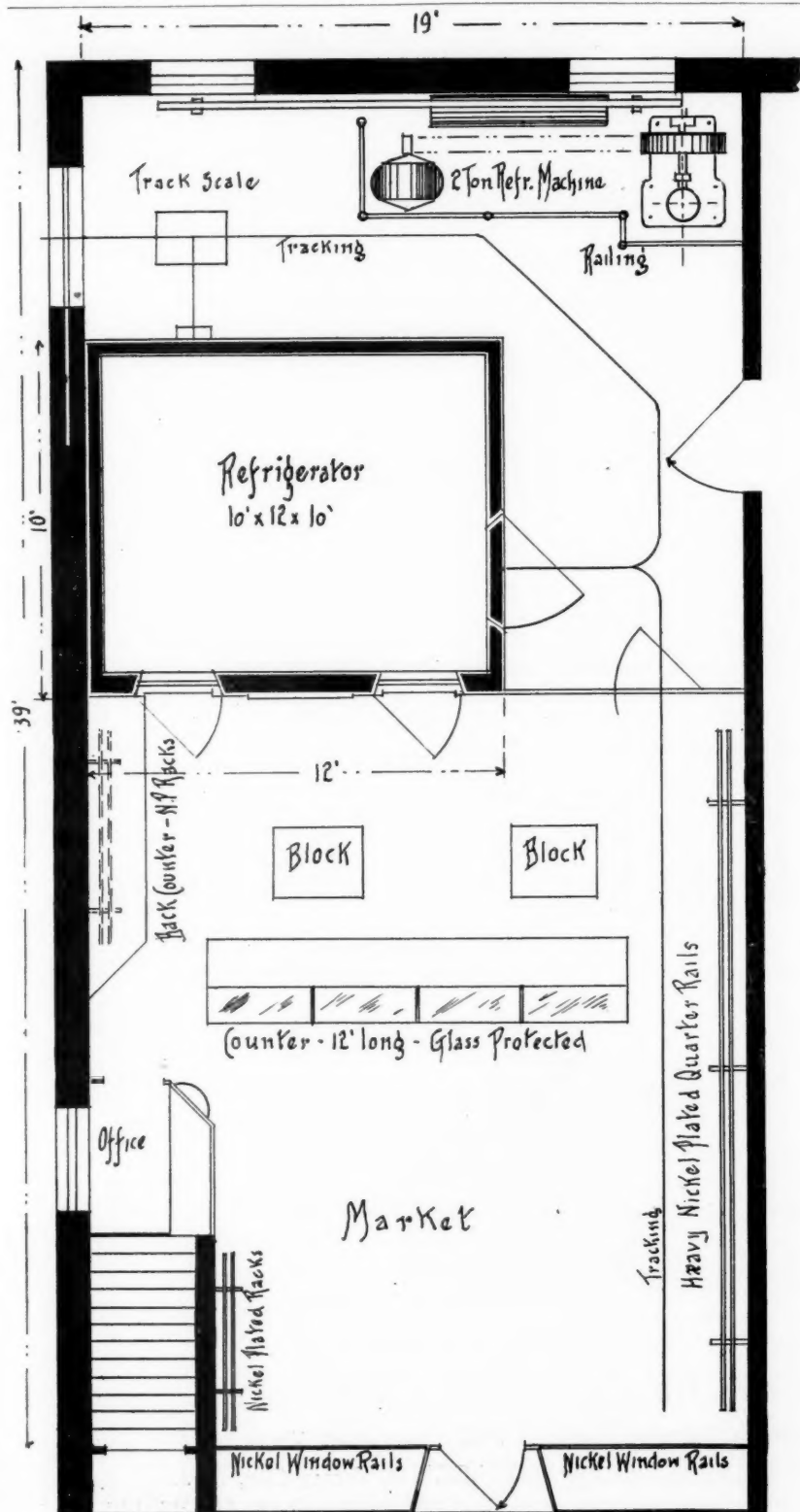
A. A. Evans has purchased the meat business of Myers Brothers at Seattle, Wash.

The meat market of B. E. Rosser at South Prairie, Wash., has been destroyed by fire.

T. Albers has sold his meat market at Buffalo Center, Ia., to P. O. Wollersen.

H. Johnson has purchased a meat market at Churubusco, Ind.

J. D. Riley has retired from the meat business at Westfield, Mass.



PLAN OF MODEL MEAT MARKET DESCRIBED ON OPPOSITE PAGE.

New York Section

Roy Guy, head of the Swift calf-buying department at Chicago, was in New York this week.

It is reported that J. Rodman may re-engage in the calf slaughtering business at his old stand at First avenue and Forty-fourth street.

The rumor that Armour & Company intended building a new packing plant at Jersey City has been authoritatively denied by officers of the company at Chicago.

F. H. Walton, South American manager for the Brecht Company, is in New York on a business visit. It is also rumored that he will take a bride back with him to Buenos Aires.

Swift & Company's sales of beef in New York City for the week ending March 21, 1914, averaged as follows: Domestic beef, 11.23 cents; imported beef, 9.22 cents per pound.

Borough President Marks of Manhattan has rejuvenated the idea of a municipal ice making plant for New York City, and will try to get the Board of Estimate to appropriate money to start it.

Fire did \$20,000 worth of damage to the West Harlem Market district one night last

week. It damaged the plants of David Mayer & Company, Conron Brothers Company, Cudahy and Morris, but all were able to continue business.

General Eastern Manager Higgins, of Morris & Company this week occupied a new and commodious private office at his headquarters on Tenth avenue near Fourteenth street. The widening scope of his activities requires more office space.

Governor Glynn this week nominated John F. Farrell, of New York, to be State Superintendent of Weights and Measures, to succeed Superintendent Fritz Reichmann, who has efficiently administered the office for so many years. But being a member of the opposite party, he must make way for a new man.

Retail butchers in New York City will be interested in the notice which the New York Health Department is spreading broadcast to consumers concerning means of protecting themselves in buying clean and healthful food, and which concludes with this line: "If the store you patronize is not kept clean, notify the Department of Health." A word to the wise is sufficient.

The following is a report of the number of pounds of meat, fish, poultry and game

seized and destroyed in the city of New York during the week ending March 21, 1914, by the New York City Department of Health: Meat.—Manhattan, 3,841 lbs.; Brooklyn, 17,912 lbs.; the Bronx, 20 lbs.; Queens, 6 lbs.; total, 21,779 lbs. Fish.—Manhattan, 16,318 lbs.; Brooklyn, 50 lbs.; total, 16,368 lbs. Poultry and game.—Manhattan, 2,393 lbs.; Brooklyn, 301 lbs.; total, 2,694 lbs.

Swift & Company are inaugurating an addition to their welfare work among employees of their Jersey City plants this week. In addition to restaurant, rest and reading rooms and other facilities for their employees at Jersey City, they begin this evening a series of free entertainments. The first is a stereopticon lecture on Japan, which will be given tonight at Public School No. 32, Coles and Seventh streets, Jersey City. Only Swift employees and their families will be admitted until 8 p. m., after which the public is admitted.

To make way for the wrecking crew that will demolish the interior of the old building, 180 butchers and produce men began moving out of Washington Market last week. The interior of the market, which occupies the block bounded by Fulton, Vesey, Washington and West streets, is to be reconstructed. The occupants of the building are to have temporary quarters on the sidewalks surrounding it, which have been widened and roofed over. John Minder, chairman of the improvement committee, in speaking of the changes that are to be made, said: "We obtained our appropriation of \$35,000 for the

Our Receiving and Freezing Rooms are especially equipped with tracks and trolleys for promptly handling Beef in quarters, Mutton, Calves and Pigs.
THESE PRODUCTS FROZEN WHILE SUSPENDED.

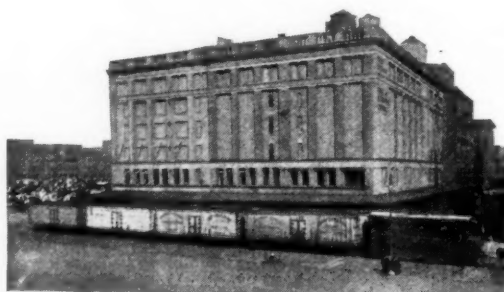
We have become the headquarters for the storage of

Argentine and Australian Beef and Mutton

Our insurance rates are the lowest in the city, and our location alongside the North River Piers and in the centre of the wholesale Beef district, enables us to handle this product in our modern freezers to the best advantage.

We are located opposite West Washington Market.

We maintain freezers with zero temperatures.



ONE OF OUR PLANTS.

THE N. Y. CENTRAL R. R. TRACKS RUN DIRECTLY TO OUR DOORS.

We make early morning deliveries.

We aim to give unequalled, prompt and courteous service.

MANHATTAN REFRIGERATING COMPANY

West Horatio and Gansevoort Streets, New York

Telephone, 3500 Chelsea

New York Offices of UNION TERMINAL COLD STORAGE CO., Jersey City, N. J.

General Offices, 525 West St.,

T. A. ADAMS, PRES.

Why not install a modern refrigerating plant?

You wouldn't think of installing an obsolete heating system. The same reasons should impel you to eliminate the old-fashioned unsanitary ice-cooling system and install the

Audiffren-Singrun Refrigerating Machine

This machine does away with the inconvenience and annoyance of the ice man. More sanitary than the ice-cooled refrigerator, as it maintains a lower and drier temperature in which it is impossible for disease germs to breed. And simple in operation.

Different from all other machines. No ammonia or other dangerous gases. Never has to be recharged.

Can be used for refrigeration, making ice, or both. Makes ice at the rate of 11 to 110 pounds per hour, according to size of machine used.

Hundreds in daily use, many of which have been in operation for six years without a cent of expense for repairs.

Write nearest Branch for Booklet

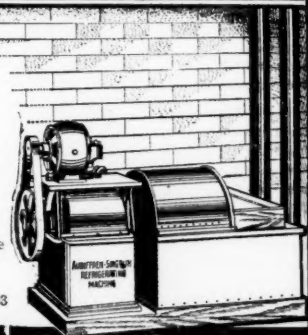
H. W. JOHNS-MANVILLE CO.

Manufacturers of Sheet and Granulated Cork; Hair Felt; Mineral Wool; Roofings; Pipe Coverings; Packings; Waterproofing; Mastic Flooring; Etc.

Akron	Buffalo	Dallas	Houghton	Memphis	Omaha	St. Paul	Washington
Albany	Charlotte	Dayton	Houston	Milwaukee	Philadelphia	Salt Lake City	Wilkes-Barre
Atlanta	Chicago	Denver	Indianapolis	Minneapolis	Pittsburgh	San Francisco	Youngstown
Baltimore	Cincinnati	Detroit	Kansas City	Newark, N. J.	Portland, Ore.	Seattle	
Birmingham	Cleveland	Duluth	Los Angeles	New Orleans	Rochester	Syracuse	
Boston	Columbus	Galveston	Louisville	New York	St. Louis	Toledo	



JM



2103

refrigerating plant today, and decided that the sooner we made way for the builders, the better. The improvements will cost the city about \$150,000, and will give New York the finest and most sanitary market in the world. Only the outer wall of the old building will be used. Everything else, even the floor, will be new.

FOOD LAW AND MEAT INSPECTION.

(Concluded from page 16.)

meat-food products will be effected by co-operation between the Bureau of Animal Industry and Bureau of Chemistry. Such co-operative work can be classified under two general heads:

(1) Those cases where evidence of sale and interstate delivery is obtained by food and drugs inspectors and examination of the product made by Bureau of Animal Industry inspectors.

(2) Those cases where both the evidence of sale and shipment and the examination are made by officials of the Bureau of Animal Industry.

It is anticipated that most of the prosecutions will be brought under the first classification, permitting thereby to employees of both bureaus the performance of those duties only with which they are now familiar.

Upon locating shipments which appear to be violative of the food and drugs act arrange at once for the delivery of samples to the nearest Bureau of Animal Industry official in charge. The character of the ship-

ment and its location may frequently make it practicable and advisable to have the entire consignment rather than a sample inspected. The judgment of the Bureau of Animal Industry official will determine this.

A written report of the examination will be submitted to you, and it should specify in what particular the product is in violation of the above-quoted paragraph—that is, in what manner "filthy," to what extent "decomposed," and in what respect "unfit for food"; or, to use the terms of the meat-inspection act, "unsound," "unhealthful," "unwholesome," or "otherwise unfit for food."

Should the examination indicate a violation of the law, reports should be made in the following manner:

(1) Seizure action under section 10.—Transmit immediately, in accord with general instructions, all facts relative to quantity, shipment, etc., together with a verbatim report of the examination of the sample by the Bureau of Animal Industry official.

(2) Criminal action under section 2.—In this case the collection of a sample is imperative. It should be delivered direct to the official making examination or, otherwise, should be properly sealed and delivered to the officer in charge, who may then refer it to a subordinate. This sample, after examination, should be returned to you when the written report is submitted and should be properly sealed in glass jars or other suitable containers and delivered to the laboratory to which you are submitting samples at that time. All reports required under present instructions in such cases should be submitted by you, and the report of the Bureau of Animal Industry official in charge, or a

copy thereof, should be included with your collection report. The description of sample slip, which is delivered to the laboratory receiving the sample, should bear a notation setting forth the circumstances under which collection was made, the nature of examination, and results thereof.

If the report of the Bureau of Animal Industry official shows the product not to be adulterated, it will be sufficient to transmit such report with the information and records required of unofficial samples only. In such instances delivery of samples to the laboratory may be omitted unless supplemental or additional examination be deemed necessary.

Subhead 2 of the general classification refers to those cases which are prepared exclusively by inspectors of the Bureau of Animal Industry. On account of the fewness of food and drugs inspectors it will not be possible always for officials of the Bureau of Animal Industry to communicate readily with them, looking to appropriate investigations of questionable shipments which may have been brought to the attention of the Bureau of Animal Industry inspectors. The latter will be acquainted fully with the character of instructions issued for food and drugs inspectors.

If you receive at any time requests from employees of the Bureau of Animal Industry to assist in the completion of some investigation which they have undertaken with a view of bringing prosecutions independently under the food and drugs act, co-operate with them in every way practicable, giving them the benefit of your knowledge and experience in such work.

DAVID MAYER,

WHOLESALE COMMISSION DEALER IN ARGENTINE, AUSTRALIAN AND DOMESTIC

Beef, Veal, Mutton, Lamb, Pork, Poultry and Game.

529 and 531 WEST STREET, West Washington Market, NEW YORK.

TELEPHONE, 997-098 CHELSEA.

Branches—42 to 48 Grace Avenue, West Washington Market, N. Y.; 12th Ave. and 131st St., New York City; 152 and 154 Fort Greene Place, Brooklyn, N. Y. REFERENCES—NEW YORK COUNTY NATIONAL BANK, N. Y. CITY; MECHANICS BANK, CENTRAL BRANCH, BROOKLYN, N. Y.

NEW YORK MARKET PRICES

LIVE CATTLE.

Good to choice native steers.....	\$8.15@9.30
Poor to fair native steers.....	6.50@8.00
Oxen and stage.....	5.75@7.50
Bulls.....	5.75@7.60
Cows.....	3.50@6.50
Good to choice native steers one year ago.....	8.10@9.15

LIVE CALVES.

Live veal, com. to choice, per 100 lbs.....	8.50@11.00
Live calves, Western, per 100 lbs.....	—@—
Live calves, fed and mixed.....	7.00@8.00
Live veal calves, barnyard, per 100 lbs.....	@ 8.00
Live veal calves, culls.....	3.50@ 6.50

LIVE SHEEP AND LAMBS.

Live lambs, medium to prime.....	8.00@ 8.50
Live lambs, culls.....	@ 6.50
Live sheep, ewes.....	3.50@ 6.00
Live sheep, wethers, per 100 lbs.....	@ 6.75

LIVE HOGS.

Hogs, heavy.....	@ 9.65
Hogs, medium.....	@ 9.65
Hogs, 140 lbs.....	@ 9.75
Pigs.....	@ 9.75
Rough.....	8.65@ 8.75

DRESSED BEEF.

CITY DRESSED.

Choice, native heavy.....	13½@14
Choice, native light.....	13@13½
Native, common to fair.....	12@12½

WESTERN DRESSED BEEF.

Choice native heavy.....	@13
Choice native light.....	@13
Native, common to fair.....	12½@13
Choice Western, heavy.....	@13
Choice Western, light.....	@12½
Common to fair Texas.....	@12
Good to choice helfers.....	@12
Common to fair helfers.....	@12½
Choice cows.....	@11½
Common to fair cows.....	10½@11
Fleshy Bologna bulls.....	11@12

BEEF CUTS.

	Western.	City.
No. 1 ribs.....	13@16	16@17
No. 2 ribs.....	13@14	@15
No. 3 ribs.....	11@11½	13½@14
No. 1 loins.....	15@16	@17
No. 2 loins.....	13@14	@16
No. 3 loins.....	11@11½	@15
No. 1 hinds and ribs.....	14@15½	14½@15
No. 2 hinds and ribs.....	13½@14½	13½@14
No. 3 hinds and ribs.....	@13½	@13
No. 1 rounds.....	12@13	@13
No. 2 rounds.....	11@11½	@12
No. 3 rounds.....	10@10½	@11½
No. 1 chucks.....	11½@12	@13
No. 2 chucks.....	10½@11	@12
No. 3 chucks.....	9@10	@11

DRESSED CALVES.

Veals, city dressed, good to prime, per lb.....	@19
Veals, country dressed, per lb.....	@17
Western calves, choice.....	@16
Western calves, fair to good.....	@15
Western calves, common.....	@13
Grassers and buttermilks.....	@13

DRESSED HOGS.

Hogs, heavy.....	@12
Hogs, 140 lbs.....	@12½
Hogs, 160 lbs.....	@12¾
Hogs, 140 lbs.....	@13
Pigs.....	@13½

DRESSED SHEEP AND LAMBS.

Spring lambs, choice, per lb.....	@15
Lambs, good.....	@13½
Lambs, medium to good.....	@12
Sheep, choice.....	@11½
Sheep, medium to good.....	@10½
Sheep, culls.....	@ 9

PROVISIONS.

(Jobbing Trade.)

Smoked hams, 10 lbs. avg.....	@17
Smoked hams, 12 to 14 lbs. avg.....	@16½
Smoked hams, 14 to 16 lbs. avg.....	@16
Smoked picnic, light.....	@13½
Smoked picnic, heavy.....	@13
Smoked shoulders.....	@13

Smoked bacon, boneless.....	@18
Smoked bacon (rib in).....	@17
Dried beef sets.....	@29
Smoked beef tongue, per lb.....	@18
Pickled bellies, heavy.....	@15

FRESH PORK CUTS.

Fresh pork loins, city.....	15@18½
Fresh pork loins, Western.....	14½@17
Fresh pork tenderloins.....	@32
Frozen pork tenderloins.....	@31
Shoulders, city.....	13½@14
Shoulders, Western.....	12½@13
Butts, regular.....	14@14½
Butts, boneless.....	16½@17
Fresh hams, city.....	17@17½
Fresh hams, Western.....	16½@17
Fresh picnic hams.....	12@12½

BONES, HOOFS AND HORNS.

Round shin bones, avg. 48 to 50 lbs. per 100 pcs.....	\$95.00@100.00
Flat shin bones, avg. 40 to 45 lbs. per 100 pcs.....	50.00@ 85.00
Black hoofs, per ton.....	40.00@ 45.00
Striped hoofs, per ton.....	50.00@ 55.00
White hoofs, per ton.....	95.00@ 97.50
Thigh bones, avg. 85 to 90 lbs. per 100 pcs.....	90.00@100.00
Horns, avg. 7½ oz. and over.....	250.00@285.00

BUTCHERS' SUNDRIES.

Fresh steer tongues.....	@14½c. a pound
Fresh cow tongues.....	12½@13c. a pound
Calves' heads, scalded.....	45@50c. a piece
Sweetbreads, veal.....	45@90c. a pair
Sweetbreads, beef.....	25@30c. a pound
Calves' livers.....	@25c. a pound
Beef kidneys.....	@15c. a piece
Mutton kidneys.....	@ 3c. a piece
Livers, beef.....	@11c. a pound
Oxtails.....	@15c. a piece
Hearts, beef.....	@ 6c. a pound
Rolls, beef.....	@27c. a pound
Tenderloin, beef, Western.....	@35c. a pound
Lambs' fries.....	8@8½c. a pair
Extra lean pork trimmings.....	15½@16c. a pound
Blade meat.....	@12½c. a pound

BUTCHERS' FAT.

Ordinary shop fat.....	@ 3
Suet, fresh and heavy.....	@ 5½
Shop bones, per cwt.....	25@35

SAUSAGE CASINGS.

Sheep, Imp., wide, per bundle.....	@85
Sheep, Imp., medium, per bundle.....	@70
Sheep, Imp., per bundle.....	@60
Sheep, domestic, wide, per bundle.....	@70
Sheep, domestic, medium, per bundle.....	@50
Sheep, domestic, narrow med., per bundle.....	@25
Hog, American, free of salt, tes. or blis., per lb., f. o. b. New York.....	@70
Hog, extra narrow selected, per lb.....	@70
Hog, middles.....	@11
Beef rounds, domestic, per set, f. o. b. Chicago.....	@19
Beef rounds, export, per set, f. o. b. New York.....	@27
Beef hams, piece, f. o. b. New York.....	@23
Beef middles, per set, f. o. b. New York.....	@78
Beef middles, per set, f. o. b. Chicago.....	@75
Beef weasands, per 1,000, No. 1s.....	@ 7½
Beef weasands, per 1,000, No. 2s.....	@ 4

SPICES.

	Whole.	Ground.
Pepper, Sing., white.....	10½	21½
Pepper, Sing., black.....	12½	14½
Pepper, Penang, white.....	17½	19½
Pepper, red Zanzibar.....	12	15
Allspice.....	5½	7½
Cinnamon.....	16	20
Coriander.....	7	9
Cloves.....	18	21
Ginger.....	9	12
Mace.....	65	70

SALTPETRE.

Crude.....	4½@ 5
Refined—Granulated.....	@ 5
Crystals.....	5½@ 6½
Powdered.....	@ 5½

GREEN CALFSKINS.

No. 1 skins.....	@ .28
No. 2 skins.....	@ .24
No. 3 skins.....	@ .14
Branded skins.....	@ .18
Ticky skins.....	@ .18
No. 1 B. M. skins.....	@ .24
No. 2 B. M. skins.....	@ .22
No. 1, 12½-14.....	@2.80
No. 2, 12½-14.....	@2.55
No. 1 B. M., 12½-14.....	@2.45
No. 2 B. M., 12½-14.....	@2.20
No. 1 kips, 14-18.....	@2.85
No. 2 kips, 14-18.....	@2.70
No. 1 B. M. kips.....	@2.20
No. 2 B. M. kips.....	@2.10
No. 1, heavy kips, 18 and over.....	@3.70
No. 2, heavy kips, 18 and over.....	@3.45
Branded kips.....	@1.90
Heavy branded kips.....	@2.25
Ticky kips.....	@2.15
Heavy ticky kips.....	@2.50

DRESSED POULTRY.

FRESH KILLED.

Turkeys—	
Dry-picked, avg. per lb.....	.21 @23
Chickens—	
Broilers, in bbls., fancy.....	.32 @45
Roasting.....	.17 @25
Fowl—Dry packed, 12 to box—	
Western boxes, 48 to 55 lbs. to doz., dry-picked.....	@18
Western boxes, 36 to 42 lbs. to doz., dry-picked.....	@16½
Fowl—bbls.—	
Western, northerly, dry-pkd., 4 lbs. each.....	@17½
Southern and S. W., dry-pick., avg.....	@17
Other Poultry—	
Old Cocks, per lb.....	@14
Squabs, prime, white, 10 lbs. to doz., per doz.....	4.25@4.50

LIVE POULTRY.

Chickens, nearby, per lb.....	@16
Chickens, Western, per lb.....	@16
Chickens, per lb., Southern.....	@16
Fowls, via freight, choice.....	@17½
Fowls, via express.....	@17½
Roosters, old and young.....	@12½
Turkeys, hens and toms, mixed.....	@18
Ducks, West. and So., per lb.....	@14
Geese, per lb.....	@14
Guineas, per pair.....	@65

BUTTER.

Creamery, Extras.....	25½@26
Creamery, Firsts.....	23½@25
Process, Extras.....	20@21
Process, Firsts.....	19@19½

EGGS.

Fresh gathered, extras.....	21½@22
Fresh gathered, extra firsts.....	20½@21
Fresh gathered, firsts.....	19½@20
Fresh gathered, seconds.....	18½@19
Fresh gathered, dirties.....	@18½
Fresh gathered, checks.....	17@17½

FERTILIZER MARKETS.

BASIS, NEW YORK DELIVERY.

Concentrated tankage, Chicago.....	@ 3.10
Bone meal, steamed, per ton.....	21.50 @22.00
Bone meal, raw, per ton.....	25.00 @29.00
Hoof meal, per unit, Chicago.....	@ 3.15
Dried blood, West, high grade, fine, f. o. b. Chicago, prompt.....	@ 3.45
Dried blood, f. o. b. New York.....	@ 3.55
Nitrate of soda—spot.....	@ 2.25
Bone black, discard, sugar house del. New York.....	25.00 @26.00
Dried tankage, N. Y., 11 to 12 per cent. ammonia, f. o. b. New York.....	3.50 and 10c.
Tankage, 11 and 13 p. c., f. o. b. Chicago, prompt.....	3.22½@3.25 and 10c.
Garbage tankage, f. o. b. New York.....	7.00 @ 7.50
Fish scrap, dried, 11 p. c. ammonia and 15 p. c. bone phosphate, delivered, New York (nominal).....	3.55 and 10c.
Foreign fish guano, testing 13@14% ammonia and about 10% B. Phos. Lime, c. l. f. Charleston and New York News.....	3.00 and 10c.
Wet, acidulated, 7 p. c. ammonia per ton, f. o. b. factory (35c. per unit available phos. acid).....	nominal
Sulphate ammonia, gas, for shipment, per 100 lbs., guar., 25%.....	@ 2.80
Sulphate ammonia gas, per 100 lbs., spot, guar., 25%.....	2.95 @ 3.00
So. Carolina phosphate rock, ground, per 2,000 lbs., f. o. b. Charleston.....	6.50 @ 7.70
So. Carolina phosphate rock, undried, f. o. b. Ashley River, per 2,240 lbs.....	3.50 @ 3.75
The same, dried.....	3.75 @ 4.00

